SECTION 11400 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 Related Documents

A. Drawings and general provisions of Contract, including General and Supplementary Conditions and Division 01 Specification sections, apply to work of this section. As defined, the coordinating trade shall be solely responsible for assigning and dividing the work among the trades as necessary to accomplish the requirements of the Contract Documents.

1.2 Summary

A. This Section includes equipment for food service facilities indicated on the drawings. Extent of food service equipment work is indicated on drawings and by provisions of this section, including schedules and equipment lists associated with either drawings or this section.

B. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.

C. Related Division; Refer to the following for Divisions and their Sub-Sections for materials, installation and code requirements related to rough-in and connections to Food Service Equipment specified here-in. Refer to 1.6 - Coordination, "Architectural, Mechanical and Electrical Requirements" within this section for related work to be completed by the trades responsible for the following Divisions.

1. Divisions 02 through 14 (excluding Section 11400) and Architectural drawings for materials, construction, installation and code requirements related to adjacent / surrounding / abutting construction at food service equipment.
2. Division 03 Section "Cast-in-Place Concrete" for the following:

    a. Requirements for slab depressions.

3. Division 06 Section "Interior Architectural Woodwork" for custom casework and countertops.
4. Division 07 Section "Roof Accessories" for roof curbs and equipment supports.
5. Division 12 Sections for Manufactured Wood Veneer Faced & Plastic Laminate Clad Casework.
6. Division 15 ~~21~~ <BY ADDENDA 1> - Fire Suppression for ventilation hood fire-extinguishing systems.
7. Division 15 ~~22~~ < BY ADDENDA 1>- Plumbing sections for service roughing-ins; drain traps; atmospheric vents; valves, pipes, and fittings; and other materials required to complete foodservice equipment installation.
8. Division 15 ~~23~~ < BY ADDENDA 1>- Heating, Ventilation and Air Conditioning (HVAC) sections for supply and exhaust fans; exhaust duct work; air Curtains, and commercial kitchen ventilation hoods.
9. Division 16 ~~26~~ <BY ADDENDA 1>- Electrical sections for connections to fire alarm systems, wiring, disconnect switches, and other electrical materials required to complete foodservice equipment installation.
10. Division 16 ~~27~~ < BY ADDENDA 1> - Communications

11. Divisions 16 ~~28~~ < BY ADDENDA 1>- Electronic Safety And Security.

D. The successful bidding provider of food service equipment will be required to provide an itemized breakdown of cost for each individual equipment item. Owner will use the list, when necessary, for value engineering only.

E. Installation shall include uncrating, setting-in-place, cleaning and leveling of new equipment, so it is ready for fittings / controls installation & utility connections by other trades. Installation shall also include removal, relocating, modifying (when specified), cleaning(of construction generated soils & debris), re-installing and leveling of current equipment designated to be relocated, as here in after specified, so it is ready for fittings / controls installation & utility connections by other trades. Currently installed equipment is presently in operation within this kitchen. The owner will relocate all small wares, utensils, etc. Coordinate removal of all existing equipment with Owner, Architect and other trades. Currently installed equipment requiring temporary storage during facility remodeling construction processes shall be relocated by the provider of food service equipment and stored in space provided by the Owner with in this facility. Equipment designated for relocation is the responsibility of the provider of food service equipment during construction and any damage to such will be their responsibility. Disconnection of currently installed equipment from electrical, mechanical and plumbing service shall be done by other trades. Plumbing, mechanical and electrical connections to new and relocated equipment shall be done by other trades.

F. The provider of food service equipment, having; reviewed plans and specifications, shall be fully satisfied as to his obligations here-in stated, as shown and as required for a completed, properly operating installation at project completion before submitting his bid. No allowance will be made to the provider of food service equipment for any error on his part, or obvious oversight not called to the attention of the Food Service Consultant at least Ten (10) days prior to bidding.

G. Provide as part of the Contract, a qualified food service equipment project foreman at job site, during all phases of construction relating to this contract. Foreman shall have the technical expertise to handle all phases of equipment installation. Foreman shall coordinate roof curb installation, recessed floor slab layout, roughing-in equipment, equipment connections and installations of equipment, with all other trades at job. Foreman shall answer questions and determine locations for making required cut outs, etc., for satisfactory final installation. Discrepancies between food service requirements and plumbing, mechanical and electrical work shall be immediately forwarded to Architect/Food Facilities Consultant in writing.

H. **The specifications and drawings are complementary and what is called for by the one shall be binding as if called for by all. Verification of quantities is the responsibility of the provider of food service equipment.**

I. Connection Plan drawings reflect point of connection locations on equipment and not rough-in locations.

J. Definitions;

1. Reference to Food Facility Consultant, whenever used in these specifications, shall mean Montgomery Hoffman Associates, Inc., 2400 SW. 29th ST., Suite 122, Topeka, Kansas, 66611, Phone (785) 266-5696, FAX (785) 266-4655, E-Mail; Randy@mhaconsulting.com.

2. These specifications are in abbreviated form and contain incomplete sentences. Omissions of word or phrases such as "The provider of food service equipment shall", "Shall", "shall be" "as noted on drawings", "according to the drawings", "a", "an", "the" and "all" are intentional. Omitted words and phrases shall be supplied by inference.
3. "By Alternate" refers to a designated equipment item which shall be provided by the food service equipment provider upon acceptance of an Alternate as described in Division 1 of this specifications.
4. "By Owner" refers to Owner-Furnished Equipment; equipment / items to be relocated / provided by the owner or his supplier and is outside the contractual obligations of this project.
5. Contract Documents" consists of the agreement between the owner and contractor(s) (prime and secondary) and all requirements therein related to Section 11400 Food Service Equipment including but not limited to; conditions of the contract (Division 1, general and supplementary); all specifications; all drawings; all addenda issued prior to receiving of bids; all modifications, all change orders and all construction change directives.
6. "Coordinating Trade" or "Trade responsible for coordinating all construction" refers to the person/entity/contractor solely responsible for supervising and directing the work as identified in the owner/contractor agreement.
7. "EC" refers to the electrical trade.
8. "Electrical Trade" refers to the person/entity/contractor solely responsible for providing the electrical work associated with the terms use.
9. "Equipment" means food service equipment unless otherwise designated.
10. "FSC", "Food service equipment provider", "provider of food service equipment" and "trade responsible for food service equipment" refer to the trade or entity solely responsible for providing, supplying and installing food service equipment specified here-in Section 11400 and as shown on the food service drawings.
11. "Foreman" within this section, means the provider of food service equipment and his Foreman, unless otherwise indicated.
12. "Future" designates equipment which is a basis for design and which the owner will be procuring at a subsequent date. They are not required (Not In Contract) and reference to "Provide" shall be interpreted to mean these items and their components / accessories / configurations will be provided as specified here-in when the owner chooses to do so.
13. "GC" refers to the coordinating trade.
14. "Install", means assemble / set in place and/or mount equipment ready for installation (by other trades) of fittings and accessories supplied by the food service equipment provider and connections/inter-connections (by other trades).
15. "MC" refers to the mechanical trade.
16. "Mechanical Trade" refers to the person/entity/contractor solely responsible for providing the mechanical work associated with the terms use.
17. "Other trades" refers to trades other than those responsible for providing food service equipment as specified in 11400.
18. "PC" refers to the plumbing trade.
19. "Plumbing Trade" refers to the person/entity/contractor solely responsible for providing the plumbing work associated with the terms use.
20. "Provide", means to acquire and install.
21. "Required" or "Req'd" designates an obligation by the food service equipment provider to supply / provide the designated equipment item / service as specified.
22. "Supply", means to acquire and relinquish to other trades for installation.
23. "Trade" refers to the person/entity/contractor solely responsible for providing the construction activity associated with the use of the term.

24. "Vendor" refers to an owner contracted supplier, outside the contractual obligations of this project, who will provide the designated equipment at the direction of the owner.

1.3 Submittals

A. Rough-in Plans: Dimensioned rough-in plans, and diagrams, prepared for this project must be submitted within thirty (30) days after receipt of Contract. At minimum, provide to the Architect/Food Facility Consultant, **One (1) set of non-original transparencies and Four (4) blue line sets** upon which approval and/or corrections will be noted. The Food Facility Consultant will retain the blue line set for their records. The provider of food service equipment shall provide minimum eight (8) copies as required from the final Architect/Food Facility Consultants approved set for distribution. Submit dimensioned Electrical, Plumbing and Mechanical rough-in plans **FOR ALL UTILITIES SHOWN ON THE CONNECTION PLAN**, inclusive of rough-ins associated with utilities not directly associated with equipment provided by the food service equipment provider (ie: convenience outlets, future / by owner equipment, etc.). The utility rough-in plan shall be a "rough-in" plan and not a "point-of-connection" plan. It shall include the following (for both new and existing):

1. A Food Service Equipment Plan which clearly shows equipment locations with dimensionally correct equipment outlines and clearances. Architecturally related notes and dimensions, as required for general building construction and equipment installation shall be included. Plan equipment shall be designated with their item number. An equipment schedule with item number, quantity, description and remarks / notes shall be provided.
2. Three (3) separate plans, one each for plumbing, mechanical and electrical, which clearly show lateral and longitudinal dimensions of electrical receptacles / switches / junction boxes, water lines, waste lines, floor sink/drains/troughs, and hood location and as required for rough-in of utilities by other trades. Floor sinks/drains located to be accessible, allowing easy removal of the grate, and located not to be in conflict with table legs, cabinet toe bases or other non-mobile equipment.
3. Equipment identification on all equipment & rough-in plans, equipment & rough-in lists - schedules and notes shall reference the same Item No. designated on the contract document FS plans and as designated here-in.
4. Lateral, longitudinal and height dimensions, locating rough-in points for utility connections from fixed points (i.e. wall, columns, etc.). Where walls are directly adjacent to equipment, all Mechanical and Electrical rough-ins shall occur within those walls to minimize floor obstructions. Floor penetrating rough-in locations at island equipment locations (ie: tables, sinks, etc.) shall be under equipment adequately so it's not exposed readily to abuse or presents a hazard to the equipment user. Conduit stub ups at abacking tables shall occur between the tables, centered on the back splashes and a minimum of 6" in from the table ends.
5. Utility connection sizes, loads, characteristics, etc., for equipment at its rough-in points. Include additional notes, as necessary, to explain connection requirements to the trade(s) responsible for making final connections. .
6. Utility sizing and locations shall be in accordance with exact equipment to be provided / supplied and its installation.
7. Diagrams showing proper assemblage, installation, and inter-connection/connection of parts provided / supplied by the food service equipment provider, and installed by other trades.

a. Fire suppression / hood shop drawings shall include a schematic diagram illustrating the following information specific to this project for each hood;
   1) All discharge nozzle locations.
   2) Suppressant agent tank(s), tank sizes and release mechanism location.
   3) Fusible link locations.
   4) Emergency pull station location.
   5) Gas valve size and location (when applicable)

8. Wall, roof, floor and ceiling openings required for complete installation of equipment. Show dimensions / location of through wall openings for pass through cabinets.
9. Notes explaining special or unusual conditions which affect work of other trades.
10. Schedules of symbols and abbreviations.

B. Fabrication Drawings: Before start of equipment fabrications, submit Fabrication Drawings on custom built equipment including plans, elevations, and sections. At minimum, provide to the Architect/Food Facility Consultant, **One (1) set of non-original transparencies and Four (4) blue line sets** upon which approval and/or corrections will be noted. The Food Facility Consultant will retain the blue line set for their records. The provider of food service equipment shall provide minimum eight (8) copies as required from the final Architect/Food Facility Consultants approved set for distribution. Fabrication drawings shall be at scale not less than 1" = 1'-0" and in full detail, complete with detail notes, materials listings with gauges, fixtures and fittings, finishes. Drawings shall accurately represent the equipment as it is to be fabricated including; dimensions for all sizes and locations; show all punched holes; all coves; edge, backsplash and rim configurations; all underbracing, mounting brackets, support brackets; legs, casters and crossrails; sink bowls; undershelves and elevated shelves; drawers and enclosures; dish table configurations; exhaust ducts; chases, enclosure panels and fillers; cabinet bases; undercounter receptacles; etc. as specified herein and as shown.

C. Product Data: At minimum, submit for preliminary approval, Four (4) Buy-out Equipment Specification books containing manufacturers technical product data and installation instructions on all non-custom, standard, manufactured equipment. Food facility consultant will correct or make a list of corrections to the submittals. The provider of food service equipment shall provide minimum eight (8) copies as required from the final Architect/Food Facility Consultants books for distribution. Buy-out Equipment Specification books shall include the following for each equipment item, arranged by item number in the book;

1. A cover sheet listing Item No., description, manufacturer, model number, electrical voltage / phase / amperage / wattage, NEMA plug configuration, **all quantities / options / accessories as required by the contract documents - as necessary for proper operation - as necessary for accurately procuring the equipment.**
2. Manufacturers standard catalog specification sheets with specifications, features, utility connection locations and requirements as necessary for the installing trade(s) to make final connections.
3. Submit color samples or swatches, for buy-out equipment when selection is required.

D. Unintentional approval of submitted incorrect/incomplete Shop Drawings and Specification sheet books shall not waive obligation of the food service equipment provider to provide / supply equipment, materials and construction methods as shown and specified herein.

E. Maintenance Data: At minimum, furnish to the Owner Three (3) sets of bound maintenance and parts manuals, for all items of standard manufacture. Assemble manuals in book form, arranged by item number. Provide an index in the front listing Item No., Description as shown on Food Service drawings and manufacturer. Manuals shall also include copies of warranties extending past the manufacturers standard, operating and maintenance instructions, adjustment and testing instructions; parts listing, and other applicable information necessary for proper maintenance and care of equipment. When available, provide equipment manufacturers operation and maintenance video tapes in the VHS, CD or DVD format. At least (1) one copy of the completed manual shall be available at the owner demonstration for reference by the demonstrator and owner.

F. Authorized Service Agencies: At minimum, furnish to the Owner Three (3) lists of local and/or nearby service agencies which have been authorized by previous agreement with the provider of food service equipment, to make emergency service calls, for each piece of custom built or buy-out food service equipment, having mechanical or electrical components provided / supplied under this Contract. **Provide a minimum of Two (2) service agencies, for each piece of equipment, from which the owner may select.** List shall include specific equipment name, model no. and serial no. both authorized service agent's name, address and phone number.

G. Warranties; At minimum, provide to the owner Three (3) equipment warranty books. Provide at the front of each book, a warranty listing in columnar form of all equipment used on the project. In landscape format, using Microsoft Word, develop the warranty listing as follows;

1. Provide a header at the top of each page of the warranty listing, designating the Project Name, food service equipment provider Company Name, Project Manager, Address and Phone Number. Below this project information, in bold letters, designate the "Warranty Initiation Date _____" (Refer to 1.10 Service and Warranties).
2. Below the header, designate across the top of each page, columns for Item No., Description, Manufacturer, Model No., Serial No., Warranty Period and Comments. Comments column used to designate specifics (where they apply) such as "1 year labor, 3 years materials". For items having multiple components with varying warranties, list each component and its information, on a separate line below the specific item number. Fill in all columns for each item.
3. Additionally, provide in each warranty book, a CD-R containing the warranty listing saved in a ASCII DOS Text format. CD-R clearly labeled with project name and "KITCHEN EQUIPMENT WARRANTIES". CD-R in a protective sleeve secured to the inside of the front leaf of the warranty book.
4. Behind the warranty listing, provide in order by item number, manufacturers standard warranty certificates. Designate the item number on each certificate and fill in all appropriate information as required by the equipment manufacturer. Food service equipment provider is responsible of submitting to the manufacturer all appropriate information for initiating warranties.

1.4 Quality Assurance

A. Mechanical, plumbing, and electrical custom fabricated and buy-out equipment, work, materials and installation shall meet applicable Federal, State and Local Codes. Including but not limited to:

1. NSF Standards: Provide equipment that bears NSF Certification Mark or UL Classification Mark certifying compliance with applicable NSF/ANSI standards.

2. UL Certification: Provide electric and fuel-burning equipment and components that are evaluated by UL for fire, electric shock, and casualty hazards according to applicable safety standards and that are UL certified for compliance and labeled for intended use.
3. ASHRAE 15, "Safety Code for Mechanical Refrigeration."
4. Electrically operated buy-out and custom fabricated equipment shall conform to latest standard of National Electric Manufacturers Association and of Underwriters Laboratories, Inc. Provide U.L. labels and recognized markings on all electrically operated equipment.
5. ANSI Standards: electric powered and gas-burning appliances, plumbing fittings including anti-siphonage water fittings and compressed gas piping shall meet applicable standards of the American National Standards Institute.
6. USC Standards: anti-siphonage / back flow preventers must be on the "List of Approved Backflow Prevention Assemblies" that is published by the Foundation for Cross-Connection Control and Hydraulic Research, University of Southern California.
7. NFPA Codes: equipment shall be manufactured and installed in accordance with applicable standards of the National Fire Protection Association (NFPA) codes including;

    a. NFPA 54 - National Fuel Gas Code.
    b. NFPA 70 - National Electrical Code.

8. Steam Equipment: Provide steam-generating and direct-steam heating equipment that is fabricated and labeled to comply with ASME Boiler and Pressure Vessel Code.
9. All construction, materials, and installation of new/existing equipment and modifications to existing equipment shall meet applicable Federal, State and Local Codes. Including but not limited to:

    a. Compliance with the current Missouri Food Code.

10. Food service serving line equipment shall be accessible to the physically challenged as required by the American Disability Act.
11. Walk-in refrigerators / freezers and their refrigeration systems shall comply with the energy independence and security act of 2007.

B. The provider of food service equipment Qualifications: The company or its sub-trades shall;

1. Be regularly engaged in the supplying and installation of food service equipment of types, capacities, and sizes required, whose products have been in satisfactory use in similar service for not less than 5 years.
2. Have technical personnel experienced in all aspects of procuring and installing the food service equipment specified here-in.
3. Have the financial ability to handle this project and be able to provide documentation supporting their capacity to the Owner’s satisfaction.
4. Be regularly engaged in the manufacture of custom built food service equipment with the necessary facilities, manufacturing equipment and personnel to draw and manufacture food service equipment of the highest quality in accordance with the best accepted practices of the industry.
5. Have successfully completed installations of similar size and complexity.
6. Have expertise in field welding, finishing, and adjustment of equipment to fit field conditions with a neat and uniform installation per the best accepted practices of the industry.

C. When requested by Montgomery Hoffman Associates, bidding provider of food service equipment and their sub-trades shall provide qualification information including a list of previous similar projects, their location, monetary size of contract and a reference architect/food facility consultant/owner contact.

1.5 Project Conditions

A. Delivery, Storage, Handling: Equipment shall be delivered in factory-fabricated containers designed to protect equipment and finish until final approval. Coordinate size of access and route to place of installation. Make arrangements to receive equipment at the project site. The provider of food service equipment is responsible for, determining when construction activities are sufficiently complete to begin installations without risking damage to the equipment, for protection of the equipment until final approval.

B. Site Visits: Food service equipment provider shall visit site to; direct, check and verify location of all rough-ins before floor slabs are poured; coordinate floor drain / sink locations and elevations; to check framing; take all field measurements; make templates of field wall/floor conditions for accurate fabrication of equipment; to supply and provide equipment to fit job conditions; to direct coordinating trade, direct dimensions / location of through wall openings for pass through cabinets.

C. Equipment shall be consistent with these specifications and accompanying drawings.

D. All questions concerning this contract shall be directed to the Architect/Food Facilities Consultant.

E. Install work as shown on drawings. Examine job conditions and advise Architect/Food Facility Consultant in writing, before starting work, if any changes are required because of discrepancies between Specifications and Drawings and actual conditions.

F. All equipment shall fit space provided and job conditions. Conditions causing major or unusual alteration to specified equipment, shall be brought to the Architects/Food Facilities Consultants attention in writing, before equipment is constructed or installed. Minor adjustments of equipment to fit field conditions, including added length, are the responsibility of the provider of food service equipment and not grounds for an additional charge.

G. It is the purpose of these Drawings and Specifications to procure Food Service Equipment, both special fabricated items and items of general manufacture that conform to the best operating policies of the industry. These items have been selected as preferred items as a result of past experiences in functional design, construction, material and in maintenance and repair.

H. The bidding food service equipment provider is responsible for providing a bid amount for each piece of equipment shown or specified. If equipment specified has been discontinued, bidder shall submit a comparable piece for approval at least 10 day prior to the bid date. Manufacturer discontinuance does not relieve the bidder from providing a comparable piece of equipment.

I. Buy-out or equipment of standard manufacture shall be of latest model or succeeding model at time of delivery and include all standard accessories as designated in the latest catalog.

J. All equipment, accessories and parts shall be new, without previous use and meet all conditions required for this project.

K. Equipment price increases not included in bidders proposal, will not be allowed after the bid opening.

1.6 Coordination

A. Coordinate work with work of other trades at project site and carefully schedule work with job progress.

B. Architectural, Mechanical & Electrical Requirements;

1. It is the intent of this specification that the provider of food service equipment will provide and supply all food service equipment and their accessories with the trades responsible for mechanical, plumbing and electrical work installing accessories and providing all material and labor for all rough-in, inter-connections and final connections necessary for proper operation of the equipment. The provider of food service equipment shall oversee proper connection to the equipment.

2. A trade(s) responsible for work in Architectural Divisions 02 through 14 (excluding Section 11400) will furnish materials, labor and construction for adjacent / surrounding / abutting surfaces to food service equipment specified here-in, including but not limited to:

   a. Walls, ceilings, floors and their related finishes.
   b. Roof curbs/rails on which walk-in condensors will set.
   c. Concrete wear surface in walk-ins.
   d. Roof penetrations.
   e. Sealing of unfinished concrete floors and masonry walls.

3. The Trade responsible for plumbing work will; furnish labor and material to rough-in, inter-connect and make connection / interconnection to equipment as here-in specified, and shown/noted on the contract document drawings including but not limited to; items designated as "H", "C", "D", "IW"; provide complete, ready for use installation of items designated "BY PC" and "BY PLUMBING TRADE"; test food service equipment internal piping systems for possible leaks incurred during shipping; install hard piping and reducing fittings necessary to extend piping to the designated equipment connection point; install & interconnect / connect equipment accessories supplied by the provider of food service equipment including but not limited to;

   a. Faucet & pre-rinse fittings.
   b. Drains & tailpieces.
   c. Food Waste Collectors and related components.
   d. Booster heater related pressure reducing valves, pressure relief valves, temperature / pressure gauges.
   e. Water filtration/softening systems.
   f. Wall sleeves for routing of refrigeration lines through walls, as located by trade responsible for food service equipment.
   g. Reel hose assembly, control valves and vacuum breakers.
   h. Flow control valves and water inlets.
   i. Water quick disconnect hoses, stop valves, fittings and restraining cables.
   j. Miscellaneous fittings required for proper operation of equipment shown & specified,

unless noted otherwise.

Responsibility includes but is not limited to providing; floor sinks & drains; piping for water, and waste; shut-off & stop valves; grease traps and interceptors, "P" traps, unions, back flow prevention devices (except as provided within this section, ref. specific equipment items) etc., as required for proper operation of the equipment. Plumbing work shall comply with Division 21 & 22 of the specification.

4. The Trade responsible for mechanical work will furnish labor and material to rough-in, inter-connect and make connection to equipment as here-in specified, and shown/noted on the contract document drawings. Mechanical work shall comply with Division 23 of the specification. Responsibility includes but is not limited to; items designated "BY MC" and "BY MECHANICAL TRADE"; provide air changes / ventilation of all kitchen related spaces; provide exhaust and supply ductwork, flues, exhaust fans, supply fans, air balancing, related parts and accessories as required for proper operation of the equipment; provide, install & interconnect / connect equipment accessories including but not limited to;

   a. Provide cooking equipment ventilation hoods.
   b. Provide hood fire suppression systems.
   c. Provide condensate ventilation hoods.
   d. Provide ductwork and connections to dishwasher and specialty equipment requiring ventilation as described
   e. Roof curbs for walk-in refrigerator / freezer condensors.

5. The Trade responsible for electrical work will rough-in, inter-connect and make connection / interconnection to equipment as herein specified and shown/noted on the contract document drawings including but not limited to; connections to control/J-boxes designated as "EC" on the connection plan; provide final and ready for use installation of items designated "ER", "BY EC" and "BY ELECTRICAL TRADE"; inspect and tighten loose electrical connections caused by shipping; install & interconnect / connect equipment accessories supplied by the provider of food service equipment including but not limited to;

   a. All walk-in related solenoids, contactors, controls, lights, door heaters, time clocks, threshold heaters, vent heaters, thermostats, etc.
   b. Ventilation hood fan, light and fire suppression system switches, controls and accessories.
   c. Food waste collector controls / components.
   d. Miscellaneous components required for proper operation of equipment shown & specified, unless noted otherwise.

   Responsibility will include but is not limited to conduit, wiring, fittings, switches, line and disconnect switches, etc., as required for proper operation of the equipment. Electrical work shall comply with Division 26 of the specification.
6. The provider of food service equipment shall supply for installation by other trades, accessories as noted in work of other trades above and as specified here-in. The provider of food service equipment will provide / install the following food service equipment ready for connections / interconnections by other trades;

   a. Walk-in boxes - condensors - evaporators - refrigerant piping
   b. Cooking equipment,

c. Work tables & sinks with electrical receptacle boxes where noted,
d. Dish tables, dish machines & booster heaters,
e. Food preparation equipment,
f. Refrigerator / freezer / hot holding cabinets,
g. Serving equipment,
h. Ice machines,

all ready for installation of accessories and utility connections / interconnections by the plumbing, mechanical and electrical trades.

D. The manufacturer of food service equipment shall pre-wire or wire all new food service equipment and accessories to the designated "EC" control or junction box on the equipment for installation of accessories & connection / interconnection by the trade responsible for electrical work, unless noted otherwise. The manufacturer of food service equipment shall extend plumbing and mechanical systems to a designated utility connection point on all new equipment for installation of accessories & final connection by the trade(s) responsible for plumbing & mechanical work, unless noted otherwise.

E. Supply each motor driven appliance or electrical heating unit, with suitable starter of correct type or control switch, in accordance with the UL listing. Provide motors with overload protection. All other line switches, fittings, and connections shall be furnished and installed by the trade responsible for electrical work, except as otherwise specified.

F. Electrical devices, controls, switches, etc., built into or forming an integral part of custom fabricated equipment are furnished and installed by the trade responsible for electrical work in electrical outlet/switch boxes provided in/on the equipment by the provider of food service equipment.

G. Cord lengths shall be suitable for installation conditions. Neatly fasten excess cord length in place with approved nylon cable straps, clamps, or equally suitable device to insure against accident to cords. Coil and strap excess cord length on all equipment.

H. The provider of food service equipment shall verify and coordinate all plug types to assure proper mating with receptacles provided by the trade responsible for electrical work..

I. Exposed Stainless Steel ductwork provided by the provider of food service equipment, shall be extended from equipment outlets to 3" above finished ceiling where the trade responsible for mechanical work will make connection. Ventilators and/or hoods specified hereinafter shall be provided with duct connection opening, or collars to which the trade responsible for mechanical work will make connection.

1.7 Warranty

A. The food service equipment provider shall fully guarantee / warranty all work and materials for a minimum period of one (1) year from date of acceptance.

B. Provide five (5) year warranty for motor-compressor at each remote or self-contained condensing unit supplied with buy-out or custom fabricated refrigeration equipment provided under this Contract.

C. Extended warranty and conditions of service on items of standard manufacture, as established by manufacturer of such equipment, shall apply where extending beyond warranty and conditions of service set forth in these Specifications. Provide written manufacturers warranty to the Owner, when any guarantee or warranty extends beyond above mentioned one (1) year warranty period.

D. Initiation of warranty periods shall occur on the first day of effective use of equipment by the owner. Equipment start-up and testing, by the food service equipment provider, his sub trades, service agents or other parties / trades responsible for setup or connections, will not start the warranty period. Food service equipment provider shall notify Food Service Consultant / Architect, in writing at least 10 days prior to bid date, of Manufacturers who are not accepting of this policy. Rejection of this policy is grounds for disallowance of manufacturers equipment. Manufacturers equipment which is bid is understood to be in acceptance of this policy.

E. Immediately upon written notice from Owner, and as directed, the provider of food service equipment agrees to repair or replace without cost to Owner, defects in workmanship of materials, not due to abuse, appearing within above mentioned time. Trips to job for servicing of equipment under guarantee shall be made without charge, but such trips shall be made only at direction of Owner or Owner's previously identified agent.

1.8 Refrigeration Requirements

A. The provider of food service equipment shall supply and install, ready for all connections, all remote compressors and accessories for Food Service Equipment, as specified herein. The Trades responsible for electrical and plumbing work will rough-in, inter-connect and connect-up equipment & accessories.

B. Walk-in refrigerators / freezers and their refrigeration systems shall comply with the Energy Independence and Security Act of 2007.

C. The food service equipment provider shall do all "Refrigeration Installation".

D. "Refrigeration Installation" shall include uncrating and setting-in-place of compressors and accessories, installation of refrigerant lines and refrigeration accessories, initial charge of refrigerant for each system, system(s) start-up, testing and temperature adjustment.

E. Refrigerant line sizes shall be of proper size to operate units, at temperatures required. Condensor manufacturer shall size refrigerant lines to operate units at the temperatures required. Refrigerant piping to remote compressors shall be Type "L" copper, labeled ACR, with wrought copper fittings and sweat solder joints. Make connections with silver solder having melting point of not less than 1000° F. Run and test refrigeration systems and piping prior to application of insulation. After successfully testing, evacuate system and charge per manufacturers recommendations. Insulate suction lines per applicable code requirements for composite smoke and fire hazard. Insulation shall be 3/4" "Armaflex AP", black, flexible, elastomeric tubing with flame spread rating of 25 or less and smoke developed rating of 50 or less. Cover fittings with "Armaflex AP" blanket and wrap with vapor proof tape. "Armaflex" blanket shall be neatly applied with no buckles or gaps using the manufacturers recommended adhesive and installation procedures. Seal seams weather tight with longitudinal seams at bottom of pipe. Protect "Armaflex AP" installed outside the building with PVC sleeving sealed with vapor barrier adhesive and strapped at 18" O.C. with non-removable plastic strapping. Support exterior vertical and horizontal refrigerant lines at 6'-0" O.C. maximum with adjustable hangers and supports secured to the building structure to prevent movement. Exterior piping routed tight to exterior vertical surfaces; maximum of 6" above horizontal surfaces. Support interior refrigerant lines at maximum 6'-0" O.C. horizontally and 10'-0" O.C. vertically with adjustable hangers and supports secured to the building structure to prevent movement. Insulate hangers and supports from direct contact with cold surfaces using 1" plastic foam inserts, premolded pipe insulation or wood blocking of same insulating value as adjacent insulation. Protect insulation with insulation shields supporting the lower 180° of pipe insulation.

F. Provide initial charge of refrigerant, (type as hereinafter

specified) for each refrigeration system. Provide initial charge of lubricating oil, for compressor unit, in accordance with manufacturer's recommendation.

PART 2 - PRODUCTS

2.1 Manufactures

A. The food service equipment bid shall quote only manufacturers listed with-in the specification or addenda. Hereinafter, where specific mention is made of catalog number of any particular manufacturer or trade name, it shall be understood that such mention is made for purpose of establishing type, design and/or quality of material and equipment desired. Food Facilities Consultant will review equipment submitted by other than specified manufacturers for acceptance as equivalent to the specified if submitted within 10 days prior to the bid date. All equipment submitted must meet or exceed the quality, design and function of the specified equipment. The food service equipment bidder requesting review of the alternative manufacturer shall submit complete construction details, brochures and comparison sheets to the equipment specified. If the submitted equipment varies in size from the specified or will require any changes in the shown mechanical, electrical, ventilation or structural building systems, the bidder shall call these to the Architects/Food Facility Consultants attention in considering the submitted equipment. The bidder making such submission shall cover all costs for any modifications to equipment, mechanical, plumbing, electrical, ventilation or structural systems which may be necessary. Such equipment will be approved, approved with requisites, or rejected and noted as such in the last addenda issued. Only equipment which is specified or approved as equivalent by addenda may be bid.

2.2 Fabricated Equipment

A. Materials:

1. 304 Stainless Steel: AISI Type 304; austenitic; meeting NSF/ANSI 51 Food Equipment Materials with minimum 16% chromium; 8% - 10.5% nickel; 1% - 2% Manganese. Provide

non-magnetic sheets, free of buckles, waves, and surface imperfections. Provide No. 4 polished finish for any surfaces exposed to view, 2B or 2D finish on unexposed surfaces. Only in areas exposed to high temperature and high acid/chloride exposure, type 316 Stainless Steel will be used.

2. 304 Stainless Steel Tube: ASTM A 554, Type 304 with no. 4 polished finish.
3. Plastic Laminate: NEMA LD-3; horizontal exterior surfaces with GP-50 (0.05" nominal) and vertical exterior surfaces with VS-30 (0.03" nominal); interior surfaces white with 4 mil polyester; concealed surfaces with high pressure balancing sheet.
4. Sound Deadening:

   a. For all sound deadening applications; Component Hardware Q75-2000 Multiflec Sound Deadener or equal, heavy-bodied resinous coating, filled with granulated cork or other resilient material, compounded for permanent, non-aging, non-flaking adhesion to metal. Spray apply in 1/8" thick coating and paint aluminum.
   b. For Metal/Dish Table Tops only; Component Hardware Tack Tape, or equal, sound deadening, tape form of sound deadening applied between table reinforcing and metal top.

5. Sealant: Sealant shall be translucent Pecora Corporation 898 Silicone Sanitary Sealant, or other approved ASTM C 920, Type S Grade NS, Class 25, use NT sealant which is an easily cleanable **CLEAR** silicone sanitary sealant which does not support bacterial growth, Shore A hardness of 30. Sealants shall;

   a. Be certified for compliance with NSF standards for use in food service areas.
   b. Washed and cured sealant shall comply with the FDA's regulations for use in areas that come in contact with food.

6. Backer rods of closed-cell polyethylene rod stock of a size larger than the joint width.
7. Elastomeric Joint Sealant:: ASTM C 920; Type S (single component), Grade NS (nonsag), Class 25, Use NT (nontraffic) related to exposure, and Use M, G, A, or O as applicable to joint substrates indicated.

8. Solid Surface Material: ½" Solid polymer fabrication material; cast, filled acrylic or polyester; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. Matte finish with gloss range of 5-20. Submit 2" x 2" x 1/4" samples for color / pattern selection by the architect. Material shall comply with;

   a. NSF standard 51 for use in food service areas;
   b. Shall not support Fungi & Bacteria growth per ISO 846-1978 Method A, Method B and Bacteria tests;
   c. Resistance to wear, impact and stains per ANSI Z124;
   d. Does not support Fungal or Bacterial growth per ASTM G21 & G22;
   e. Meets ANSI/NEMA LD3 resistance to heat, impact and abrasion;
   f. Meets ASTM E84 Class 1 flame spread / smoke developed rating.

   Material size and opening location variation +/- 1/8". 10 year limited warranty against material manufacturing defect. Superficial damage to 1/32" deep repairable by sanding or polishing. Adhesively joined and secured in place with manufactures recommended materials and procedures; no exposed seams; edge details as shown. Comply with manufacturers recommendations for inlay of other materials and support / reinforcement of installed surfaces. Fabricate in longest lengths possible per technical information. Keep components & hands clean during installation; remove adhesives, sealants and stains; protect surfaces from damage until date of Substantial Completion; repair or replace damaged work that cannot be repaired to Architects/Food Facility Consultants satisfaction. Provide maintenance, use and care information with maintenance binders.

B. Specification of Standard for Custom Fabricated or Modified Equipment:

1. Following are general specifications, for all custom fabricated equipment to be specified hereinafter, and shall be closely followed where referred to by work "Standard", "Specification of Standard", "Standard Specification", or where otherwise applicable.

2. All custom fabricated equipment, materials and workmanship, shall be best of their respective kinds and equal in detail, quality and construction.
3. Neatly cut and finish all openings in equipment required by other trades for electrical and plumbing leads.
4. Welding:

   a. All piecing or jointing, exposed to view on top surfaces, back splashes, cabinet faces, shall be done with continuous welded joints. Weld joints shall be flush and smooth free of all depressions, cavities, ridges and impurities.
   b. Tack welding is only acceptable when out of view from 3'-0" eye level.
   c. Pop rivet fasteners and exposed to view screws and bolts are not allowed.
   d. No soldered joints, cold solder or caulked fillets allowed.

5. Grinding and Polishing:

   a. Grind smooth all welds. Polish out all welds, weld discolorations, and brake marks occurring in surfaces, including finished base interiors enclosed by doors. Polished welds shall match original finish and grain, unless otherwise specified.
   b. Grind smooth all cut or sheared edges of metal so they are free of snags and burrs.
   c. All surfaces shall be checked over, after installation is completed, and polished where needed to give final full finish to job.

6. Sealants:

   a. Provide sealant at all joints 3/8" or less between all stationary (fixed, without casters) equipment surfaces abutting adjacent walls or equipment. Seal the perimeter of all floor mounted, non-mobile equipment, to the floor to prevent hiding places for vermin. Interior corner joints shall form a sanitary cove of not less than 1/4". Prep. and prime surfaces as required by the manufacturer for sealant adhesion. Installation shall be a uniform, smooth continuous concave ribbon without voids and irregularities. Per sealant manufacturers recommendations, provide backer rods. Non-portable or

non-movable counter top equipment without legs shall be sealed to the countertop. Any joints or portions there of exceeding 3/8" shall be covered for its entire length by a Stainless Steel closure of a design approved by the Food Facilities Consultant.

b. Between abutting work surface / serving line Metal Tops, provide sealant on adbutting surfaces, at installation, with minimum of exposed sealant on finished / exposed surfaces. Sloppy and excessive sealant joints will not be accepted.

7. Metal Tops:

a. Material;

1) Top / backsplash / back splash ends / sinks; shall be Stainless Steel.
2) Top under bracing; shall be Stainless Steel or Ferritic Stainless Steel.

b. Metal top shall be 14 ga. Exposed edges of tables shall have standard Box Edge as detailed; angle table top up at 45° x 3/4"H. with 1" flat top, turn down 1-1/2", with ½" toe-in on 30° angle. At abacking tables, provide 1-1/2" turn-up or 2" turn-up with 2" turn back and 1" turn down to form Curb Backsplash as specified and detailed. Adjacent to walls or other non-mobile equipment, provide splashes of height and width specified, 14 gauge and integral with top. Slope splash top back 2" on an upward 45° angle to adjacent walls, where shown. At walls or taller equipment, turn splash top down 90° for ½" on the back unless otherwise specified. All vertical and horizontal corners at splashes or turn-ups shall be coved on 1/4" R. No solder fillets allowed. Fully weld Stainless Steel fillers into exposed open splash ends. Under brace the top with 1" x 4" x 1" channel or 1-1/2" x 1-1/2" angles both lengthwise and widthwise 18" O.C. Stud bolt under bracing to top. Seal splash top, back edges to walls and adjacent non-mobile equipment. Sound deaden the top.

c. When sinks are specified integral to the Metal Top, construct sink with all bowl vertical and horizontal corners coved on 1" R. No solder or caulked fillets

allowed. Sink bowl bottom creased/sloped to drain to provide complete drainage of sink. At drain valve location, sink bottom ferruled downward to allow installed drain valve grate to set flush to or below plane of sink bottom. 14 ga. S/S "L" bracket stud bolted to bottom of sink bowl to support drain twist action handle. Punch splash top, deck or splash face for trim, as specified. Faucets centered over sink compartment or centered over partitions if multi-compartment sink. Provide sink underside with smooth 1/16" thick coat of sound deadening mastic, painted aluminum. Integral sinks shall be continuously welded into the metal top, ground smooth and polished. Backsplash, Metal Top and base as specified for the specific item.

8. Dish Table Tops:

   a. Materials;

      1) Dish Table Top / backsplash / back splash ends / rims / sinks shall be Stainless Steel.
      2) Dish Table Top under bracing; shall be Stainless Steel.

   b. Dish table top shall be 14 ga. All exposed edges shall be turned straight up 3" high with Raised Box Edge as detailed; terminate at back splash and weld thereto. Box Edge shall have square corners. Turn down into dish machine in a water tight manner per the dish machine manufacturers recommendations. Under brace dish table top with 1" x 4" x 1" channel or 1-1/2" x 1-1/2" angles both lengthwise and widthwise 18" O.C. Stud bolt under bracing to top. Top shall be sound deadened.
   c. When top is adjacent to walls, it shall be turned straight up 8" and back 2" on 45° angle, unless otherwise specified. Turn splash top down 90° for ½" on the back unless otherwise specified. Cove vertical and horizontal corners on ½" R. No solder or caulked fillets allowed. Fully weld Stainless Steel fillers into exposed open splash ends. Seal splash top, back edges to walls. Provide holes in back splash and top for fittings and fixtures as required.

d. When sinks are specified integral to the Dish Table Top, construct sink of 14 gauge with all bowl vertical and horizontal corners coved on 1" R. No solder or caulked fillets allowed. Sink bowl bottom creased/sloped to drain/disposal opening, to provide complete drainage of sink. At drain valve location, sink bottom ferruled downward to allow installed drain valve grate to set flush to or below plane of sink bottom. 14 ga. S/S "L" bracket stud bolted to bottom of sink bowl to support drain twist action handle. Punch splash top, deck or splash face for trim as specified. Faucets/pre-rinse sprays centered over sink compartment. Sound deaden bottom of sink. Integral sinks shall be continuously welded into the metal top, ground smooth and polished. Backsplash, Metal Top and base as specified for the specific item.

9. Open Frame Base:

a. Materials;

1) Legs / crossrails ; shall be Stainless Steel.
2) Leg Gussets; Component Hardware model A18-0206, or approved equal, 300 series x 16 ga.; set-screw style; 3-1/2"H. die-stamped round fully enclosed straight body.
2) Bullet Feet; Components Hardware model A10-0851, or approved equal, 1-1/4" adjustable Stainless Steel clad hex bullet feet.
3) Flanged Feet; Component Hardware model A10-0854 Stainless Steel 1-1/8" adjustable flanged feet with mounting holes, set in sealant and expansion anchored to the floor.
4) Casters; Shall be 5" diameter swivel, having 200 lbs. per caster load capacity unless otherwise specified. Shall be Jarvis and Jarvis Series No. 305 for plate type of Series No. 365 for stem type, or approved equal. Wheels shall be cadmium plated steel disc with annular ball bearings in hubs and neoprene rubber tires. When specified provide casters with side brakes. Install casters having brakes on exposed longest side of tables or stands.

b. Provide 1-5/8" x 16 ga. crossrails at rear and ends unless

noted otherwise. Fully weld cross rails to uprights. Uprights shall be fitted at top with Leg Gussets and at bottom with Bullet Feet unless specified other wise. On island table legs and on legs which are not braced from Two (2) perpendicular directions by crossrails, cabinet base or undershelf, provide Flanged Feet with mounting holes, set in sealant and expansion anchored to the floor. Weld leg gussets to top under bracing. Spans between legs shall not exceed 6'-0". When open frame base and cabinet base are both used under equipment top, terminate cross rails at cabinet body and securely anchor to body framework. Cross rails shall not occur in front of serviceable / movable / mobile items such as food waste collectors, booster heaters, waste barrels, ingredients bins.

10. Electrical Receptacles:

a. Materials; Exposed electrical receptacle boxes shall be constructed of aluminum or fabricated Stainless Steel with smooth exterior (no exposed knockouts). Electrical conduits occurring above metal tops shall be hidden from view.

1) Vertical Tombstone Receptacle Box; Component Hardware Group Inc. model no. R58-1010, or equivalent, single faced cast aluminum tombstone electrical outlet box with brushed satin finish and ground screw. At under counter locations, drill the back of the tombstone/box for a ½" I.P.S. adapter. Receptacle device and cover plate provided by other trades.

b. Under Counter;

1) Where shown at the end of tables, enclose/box-in a 4" x 4" x 1"H. section of the leg/metal top under bracing channel with 16 ga. S/S. Bolt to the enclosure and faced outward, a fabricated 16ga. Stainless Steel or Vertical Tombstone Receptacle Box. Receptacle device and cover plate provided by other trades.
2) Outlet box shall occur inside drawer enclosures when shown adjacent thereto.

c. Elevated Shelf Bottom; As details, provide vertical

receptacle box stud bolted to bottom of shelf, where shown. Provide access for concealing feed wire conduit thru shelf supports and securing conduit below shelf in a concealed manner.

11. Enclosed Cabinet Bases and Shelves:

a. Materials;

1) Metal Tops; shall be Stainless Steel.
2) Exterior cabinet base sides, fronts, backs, ends, drawer fronts; shall be Stainless Steel.
3) Interior cabinet shelves; shall be Stainless Steel.
4) Internal cabinet base bracing, cabinet bottom; Stainless Steel.
5) 6" Cabinet Legs; Component Hardware model A48-5048, 6" high, 2000 lbs static load rating, 300 series Stainless Steel legs with #4 finish; hex adjustable Stainless Steel bullet feet and 3-1/2" square Stainless Steel removable mounting plate.

b. Exterior surfaces of 18 ga. Ends shall terminate at operators side in a vertical mullion of width specified. All vertical mullions shall be closed flush on interior sides with same material as body. Fully weld flush and polish all seams on face of base front mullion. Brace body at top with 14 gauge 1" x 4" x 1" channel or 1-1/2" x 1-1/2" angles, 18" O.C. When specified for the specific item, body shall have 16 gauge bottom and intermediate shelves of stationary construction. Front of intermediate shelves shall be turned down 1-1/2", in ½" and finished with "Z" bar, forming completely enclosed edge. Turn back and end edges of shelves straight up 1-1/2" on 1/4" R. Brace shelves longitudinally with 1" x 4" x 1", 14 gauge hat channel. Shelves shall be welded to cabinet body and be free of screws and bolts. Cabinet bottom shall be considered bottom shelf. Extend bottom shelves forward flush with cabinet front, turn straight down to cabinet's lower edge then straight in ½" and fully weld all seams at cabinet face. Finish edge with "Z" bar. When specified, provide partitions constructed of 20 ga. material. Mount cabinet body on 6" Cabinet Legs bolted to 12 gauge gussets, which in turn are welded to body. Spans between legs shall

not exceed 6'-0".

12. Hinged Doors:

a. Materials;

1) Door interior and exterior surfaces; shall be Stainless Steel.
2) Hinged Door Pulls; Provide door with integral pull, 1" x 1" x 8"L. inverted channel style pull at top of door, latch side (pull as detailed / approved by Food Facility Consultant).
3) Door Hinges; Component Hardware or equivalent continuous 18-8 Stainless Steel piano hinge with S/S pin.
4) Hinged Door Catches; Component Hardware M22-2430, heavy duty, 4-way with adjustable spring loaded tall tension. Solid brass with satin nickel finish and Stainless Steel balls.
5) Hinged Door Locks; Kason 7600 series or equivalent utility locks; die-cast zinc; chrome finish; 3/4" cylinder rotating cam type utility lock; key removable in locked and unlocked position; (2) brass keys per lock. Key all cylinder locks within each room alike.

b. Doors shall be double pan 3/4" thick type construction. 18 ga. exterior pan; 20 ga. interior pan. Exposed / exterior pans constructed with 90° x 3/4" returns at all edges. Interior pan similar, inset to edges of exterior pan edges. Internally brace door to prevent twisting and internally apply sound deadening mastic. Provide each door with Hinged Door Pull, Hinged Door Catch and Door Hinge.

13. Drawers:

a. Materials;

1) Provide fabricated 14 ga. Stainless Steel drawer faces with 1/4" radius corners and full width, 1" x 1" inverted

channel style pull at drawer face top (pull as detailed).

2) Thermoplastic Drawer Pans; Provide heavy duty thermoplastic drawer pans with full 1/4" flanges; coved corners; smooth interior - stipple exterior. Provide Component Hardware model S80-2020, nominal 20" x 20" x 5"H. unless noted otherwise. Component Hardware model S80-1520, 15" x 20" x 5"H pans when specifically specified.
3) Drawer Slides; Component Hardware Group model S52 easily removable, heavy duty, full extension drawer slides with Stainless Steel ball bearing wheels, 14 ga. 300 S/S rails, removable positive stops, 200 lbs. rating. Installed to be self closing.

b. Drawers shall operate easily without binding on removable Drawer Slides. Drawer pans shall be easily removable. Install drawers to be self closing. Drawers, single under top hung and (3) tier shall be enclosed on back, both sides and bottom by 18 gauge stainless steel housing (ref. Enclosed Cabinet Base standard). Cabinet and other enclosures around drawers shall be verminproof.

14. Rolled Rim Sinks:
a. All metals; shall be Stainless Steel.
b. Sink shall be 14 gauge with all bowl vertical and horizontal corners coved on 1" R. No solder or caulked fillets allowed. Sink bowl bottom creased/sloped to drain to provide complete drainage of sink. At drain valve location, sink bottom ferruled downward to allow installed drain valve grate to set flush to or below plane of sink bottom. 14 ga. S/S "L" bracket stud bolted to bottom of sink bowl to support drain twist action handle. All exposed edges shall have continuous formed 2"H. Raised Box Edge as detailed, terminating at back splash and fully welded thereto (unless specified otherwise). Exposed corners of Box Edge shall be square. Provide integral back splash being 10" high (from top of box rim), turned back 2" with upward 45° slope and then straight down 1/2"(unless specified otherwise). Punch splash face for trim as specified. Faucets centered over partitions if multi-compartment sink. Sound deaden bottom of sink.
c. Construct base per Open Frame Base specification of

standard.

d. Seal splash top, back edge to wall.
e. Construct drain boards for sinks of 14 ga. with all vertical and horizontal corners coved on ½" R. No solder or caulked fillets allowed. Drain boards shall be an integral part of the sink. All exposed edges shall have continuous formed 2"H. Raised Box Edge as detailed, terminating at back splash and fully welded thereto (unless specified otherwise). Exposed corners of Box Edge shall be square. Back and end splash shall be continuous with sink's back splash. Drain boards shall be 1-1/2" deep at end and slope 1/2"to sink. Provide drain boards with legs of same specification as sink. Legs on drain boards shall be connected with cross rails of same material as legs. Under brace drain boards with 14 ga. x 1"x 4" x 1" channel or 1-1/2" x 1-1/2" angles, stud-bolted to drain board. Sound deaden bottom of drain board.

15. Fittings;

a. Supply drain and faucet fittings as specified within each individual item. One consistent faucet/pre-rinse spray/hose manufacturer shall be used throughout the kitchen.
b. Faucet fittings shall be centered behind single sinks or centered over sink bowl partitions at multi-compartment sinks.
c. Provide a chrome tail piece on all drain fittings.
d. Provide 14 ga. S/S "L" bracket stud bolted to bottom of sink bowl to support drain twist action handle. Shorten twist action handles, when necessary, to be flush to front of sink bowl.
e. Pre-rinse sprays, centered behind sinks with spray head centered over disposal throat.

16. Removable Under Shelves:

a. Materials; Shelf shall be Stainless Steel.
b. Shelf shall be 16 gauge. Construct in section sizes to allow cleaning them in dish machine. Roll edges down 1 ½" fitting contour of cross rails, except where adjacent to walls, or other equipment then turn edge straight up 1-1/2" on 1/4" R. Turn adjacent edges of sections straight down

1-1/2" on 90° angle.

17. Stationary Under Shelves:

a. Materials;

1) Shelf top; shall be Stainless Steel.
2) Shelf under bracing; shall be 14 ga. Stainless Steel.

b. Shelf shall be 16 gauge. All edges of under shelves shall be provided with ½" die-crimped inverted "V" shape edge turned straight down 1-1/2" with ½" toe-in at 30° except where adjacent to cabinet bodies, then edge shall be turned straight up 1-1/2" on 1/4" R. Notch shelf to closely fit legs and fully weld. Under shelves shall be under braced with 1" x 4" x 1", 14 gauge stainless steel channel, stud-bolted to shelf. Sound deaden bottom of shelf.

18. In Line Knife Rack

a. Holds knives with sharpened edge to shank of adjacent knife. Overall 18"W. X 12"H. X approx. 3/8"T. All 16ga. S/S.; back panel spot welds (in a concealed manner) to table edge turn down; back panel with 1" x approx. 1/8" channel edges into which a removable front panel slides; 1/4" knife slot between front and back panel. Continuous weld to table edge. To prevent deflection; provide at bottom edge a "Z" standoff clip to drawer side when mounted adjacent thereto or a "knife edge" gusset from knife rack back to table under side at open ended tables.

19. Vertical Cutting Board Rack

a. Provide Cutting Board Racks, as detailed, comprised of Two (2) 14 ga. S/S 1" x 2" x 2" x 22"L. "J" channels tack welded and sealed to adjacent enclosed cabinet base or tack welded to table legs, where occurs. Channel recessed 2" from the table front; bottom "J" channel at 12" AFF, top inverted "J" channel at 30.5" AFF. Each "J" channel subdivided by an internal tack welded 1" x 1" angle creating (2) 1" x 1" channels to support the cutting boards. Backs of upper channels closed to stop cutting boards from sliding through.

20. Elevated Shelves:

a. Materials;

1) Shelf top / tubing / tubing supports / double pan box supports shall be Stainless Steel.
2) Solid top shelf under bracing and supports shall be Stainless Steel.

b. Shelf tops shall be 16 ga. Edges as specified for each specific item. Turn edges adjacent to taller items up 2" on 1/4"R. flush to surface face. Under brace elevated shelves lengthwise with 14 ga. x 1" x 4" x 1" channel or 1-1/2" x 1-1/2" angle, stud bolted to bottom when unsupported shelf length exceeds 48".
c. Support wall mounted shelves with 14 ga. "Knife" tapered cantilever bottom support wall brackets (unless noted otherwise). Brackets have 1" x 90° return on perpendicular sides, stud bolted to shelf bottom, expansion anchored to wall. Brackets 36" O.C. max.
d. Support shelves mounted on tables / equipment at intermediate locations with 1-5/8" O.D., 16GA. tubing with 14 ga. "Knife" tapered cantilever support, unless noted otherwise. Spans between shelf supports shall not exceed 5'-0" except as noted. Ends of shelves supported by Shelf Width x 18"H. x 1-1/2"T. double pan box supports. Provide16 ga. exterior pans, 20 ga. interior pans. Exterior pans constructed with 90° x 1-1/2" returns at vertical sides. Interior pans similar, inset to edges of exterior pan edges. Top edge of interior pan turned outward 90° for 1" and stud bolted to bottom of elevated shelf. Continuously weld bottom of support pans to Metal Top and backsplash, with exterior pan face flush to face edge of table.

1) On tables with Curb Back Splashes, Stainless Steel tubing shall extend to 2" Curb top and fully weld thereto.

21. Enclosure Panels and Fillers:

a. Provide Stainless Steel enclosure panels and fillers where gaps or spaces occur at equipment tops and bodies, due to interferences or irregularities in building walls, columns, outlets, pipes, etc. and above equipment to ceiling as shown and detailed on drawings. Panels and fillers shall be attached, having all attaching devices concealed, unless food service equipment provider has received approval, in writing, for other means of attaching.

22. Exhaust Ducts:

a. Construct exhaust ducts of 20 ga. Stainless Steel, unless otherwise specified. All seams shall be air and water tight. Ducts shall join equipment or each other, in first class manner and be air and water tight at these points. Inside laps of vertical ducts shall project in direction against air flow.

23. Plastic Laminate Panels / Cabinetry:

a. Materials;

1) High Pressure Plastic Laminate: NEMA LD-3; horizontal exterior laminates shall have GP-50 (0.05" nominal); vertical exterior laminates shall be VS-30 (0.03" nominal); interior surfaces shall be white 4 mil polyester; concealed surfaces shall receive a high pressure balancing sheet. Laminate shall be used in maximum possible sizes to eliminate joints where ever possible. Joints when necessary shall be hairline. Plastic laminate, suede finish, standard color as manufactured by Formica or Wilsonart. Plastic laminate color to be selected by the Architect.
2) Edge Banding; Provide 3MM Edge Banding on edges of laminate covered panels. Polyvinyl chloride impact/chip/mar-resistant edge, machine applied with hot melt glue. Contact cement not acceptable. Able to be radiused to 12mm; color to match laminate face.
3) Laminate substrate shall be 3/4" , 49 lb. density particle board. All face surfaces of particle board covered with Plastic Laminate. Edges covered with 3MM edge banding.

4) Cabinetry Hardware; Hardware shall comply with American National Standard for Cabinet Hardware, ANSI A 156.9, Type 2 (institutional).
5) Hinged Doors Locks; Provide Kason 7600 series or equivalent utility locks; die-cast zinc; chrome finish; 3/4" cylinder rotating cam type utility lock; key removable in locked and unlocked position; (2) brass keys per lock. Key all cylinder locks within each room alike.
6) Hinges; steel heavy-duty, 5-knuckle, semi-concealed institutional type 2-1/2", with 6-screw attachment, tight pin, hospital tip.
7) Door Catches; 6lb. pull magnetic catches, 1 per door less than 42"H, 2 per door over.
8) Pulls; 5/16"Dia. extruded aluminum wire projecting type, brushed chrome, 4"centers mounting.

b. Cabinet Construction;

1) Provide Metal Tops over cabinetry with hat channel reinforcement to allow securing of cabinetry below.
2) Cabinet construction and materials shall comply with the provisions of the Architectural Woodwork Institute (AWI) "Quality Standards", section 400, premium grade, reveal or full overlay construction.
3) Cabinetry full enclosed back, sides and front (as specified).
4) All cabinet hardware /cabinet construction methods, and plastic laminate colors shall be submitted for approval and selection.
5) All exposed surfaces, ends, backs and door fronts shall receive high pressure plastic laminate.
6) Exposed edges of all plastic laminate covered panels, bottoms, doors, etc. shall be Edge Banded; door, panel corners radiused 12 mm with (1) continuous length of edge banding wrapping the entire panel with joint on the bottom edge.

2.3 List of Equipment

A. Following is a detailed list of all equipment in the new food service area to be a part of this contract or provided by the owner. All electrical equipment is 60 cycle. All items

utilizing electrical power shall be UL or CSA listed.

B Refer to accompanying Food Service Equipment drawings for equipment quantities and utility configurations required.

C. Use of the terms "standard", "standard construction", "specification of standard" refer to construction techniques, materials, methods and configurations specified in "Specification of Standard for Custom Fabricated Equipment" within this section.

D. Reference 1.2 - SUMMARY for terminology definitions.

E. Connection hose lengths specified here-in, are approx. for the anticipated stub up, stub out or rough-in location. Trade responsible for food service equipment installation shall verify utility rough-in locations and provide hoses and equipment restraints of the required length for field conditions.

F. Equivalent manufacturers, as listed in this specification, must provide equipment of similar size, configuration, construction and capability with similar utility requirements to the specified primary manufacturer allowing its use without changes to the plan, the equipments location or the plumbing / mechanical / electrical service designated within the contract documents. Listed equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

ITEM NO. A1 - DUNNAGE RACK; DOUBLE TIER
BY ALTERNATE

A By alternate, provide New Age Industrial Corp., Inc. Adjust-A-Shelf Heavy Duty series shelving system. Constructed with hi-tensil extruded 1-1/2" x 1-3/4" x .070 wall aluminum tube, welded into a rectangular frame with length wise laterals welded inside at 4" apart; each shelf corner with welded in H.D. extruded aluminum post collar having set screw to allow adjustment; posts are extruded 6063-T5 aluminum alloy pipe with .150 wall thickness, marked at 2" intervals, with plastic end caps; 2000# capacity per shelf. Each unit comprised of Two (2) HD shelves and Four (4) model 48P posts - 48"L. Install with

bottom shelf 6" AFF and top shelf 48" AFF. Units comprised of the following;

1. A1A - 5 Units comprised of 2448HD shelves, 24"D. x 48"L.
2. A1B - 2 units comprised of 2436HD shelves, 24"D. x 36"L.
3. A1C - 1 unit comprised of 2460HD shelves, 24"D. x 60"L.

ITEM NO. A2 - SHELVING; CHROME WIRE
REQUIRED

A. Provide, assemble and set in place, the following stationary storage system shelving, as manufactured by AMCO Corporation or equivalent by Intermetro (Metro) Industries Corp., International Storage Systems (ISS) *M112. Shelving design and model numbers are based on AMCO, AMCO II wire shelving, chrome finish, 72" high posts, each unit 4 shelves high, with all standard parts and accessories necessary for a complete installation. Provide "S" clips at perpendicular setting units to avoid interior corner posts. Install with shelves at 6" - 28" - 50" - 72" AFF.

1. A2A - Three (3) units comprised of A2448C shelves, 24"W. x 48"L.
2. A2B - One (1) units comprised of A2436C shelves, 24"W. x 36"L.
3. A2C - Six (6) units comprised of A2442C shelves, 24"W. x 42"L.

B. Provide Eight (8) TSM8GR Tray Slide Modules. 22-1/4" W x 19" L x 14" H; one piece design with 8 slides for 18" x 26" sheet pans; complete with nylon ties to attach to all types of wire shelves, gray epoxy. Owner to designate installation locations.

ITEM NO. A3 - CAN RACK; TALL / MOBILE
TWO (2) REQUIRED - TWO (2) BY ALTERNATE

A. Provide New Age model 1250ck*M112, all welded aluminum can rack with casters, overall 25"W. X 35"D. X 77-1/4"H. Capacity for (162) - #10 or (216) - #5 cans. 1.25" x 1.5" x .070" extruded aluminum tubing uprights with 1"sq. X .070" aluminum tubing crossbraces; 1.25"Leg x .100" thick angle and “T” section can guides with 3/4" upturned front and rear edges to stop cans; can guides slope 1" front to back; (4) - 5" platform casters, (2)

rigid, (2) swivel

ITEM NO. A4B - WORK SPACE BUILT IN CABINETRY
BY OTHER TRADES

ITEM NO. A4B - LATERAL FILE
BY OWNER

ITEM NO. A5 - LOCKERS; (2) TIER'
BY OTHER TRADES

ITEM NO. A6A - CABINET; CLEAN LINEN
REQUIRED

A. Provide Lyon Metal Products Inc. model 1090*M112, 36"W. x 24"D. x 78"H. storage cabinet. Shelf adjustment on 2" centers; "Quiet-Door" with three point locking; flush front, back and sides; double pan reinforcement on doors which swing full 180°; three piece welded shelf reinforcement with 400 lbs. capacity per shelf; four adjustable shelves and fixed bottom shelf. Provide in Dove Gray. Shipped assembled.

ITEM NO. A6B - SHELF; WALL
BY ALTERNATE

A. By alternate, provide and mount on wall, constructed per standards for Elevated Shelves, a 10"W. x 48"L. wall shelf, 54" above finished floor;

1. 16 ga. S/S top, exposed edges with inverted "V" edge and turned straight down 1-1/2" with ½" toe-in at 30°.
2. Edges adjacent to taller items turn up 2" on 1/4"R. flush to surface face.
3. Shelves under braced and supported with 14 ga. "Knife" tapered cantilever bottom support wall brackets securely anchored to wall.

ITEM NO. A6C - TABLE; LINEN W/ U-SHELF
BY ALTERNATE

A. By alternate, provide overall 48"W. x 21"L. x 36"H. to work top. Construct per standards for Metal Top;

1. Flat top with exposed edges having 1-1/2"x 90° straight turn down with ½" toe-in on 30° angle.
2. At walls, provide 2" wall flush turn-up.

B. Standard Open Frame Base with Stationary Under Shelf, 3'-6"L.

ITEM NO. A6D - WALL SHELF
BY ALTERNATE

A. By alternate, provide and mount on wall, constructed per standards for Elevated Shelves, a 10"W. x 66"L. wall shelf, 54" above finished floor;

1. 16 ga. S/S top, exposed edges with inverted "V" edge and turned straight down 1-1/2" with ½" toe-in at 30°.
2. Edges adjacent to taller items turn up 2" on 1/4"R. flush to surface face.
3. Shelves under braced and supported with 14 ga. "Knife" tapered cantilever bottom support wall brackets securely anchored to wall.

ITEM NO. A6E - CLOTHES DRYER; HOME FRONT LOAD
BY OWNER

ITEM NO. A6F - CLOTHES WASHER; HOME TOP LOAD
BY OWNER

A. To use maximum 7.5 gallons /cubic foot./cycle water use.

ITEM NO. A6G - BARREL; UNDER COUNTER SOILED LINEN
BY ALTERNATE

A. By alternate, provide Rubbermaid model 354060-GRAY Slim Jim waste container with venting channels; overall 20"L x 11"W x 30"H. 23 gallon container; molded in handles; hi-impact plastic; open without lid; gray.

ITEM NO. A7 - WALK-IN REFRIGERATOR
REQUIRED

A. Furnish all labor, materials, and equipment for complete installation of sectional walk-in refrigerator unit as shown on

drawings and specified herein. Shall include lights, thermometers, pilot lights and accessories for complete first class installation. Install compressors, refrigerant piping and refrigerant as specified.

B. Specification is based on walk-in boxes as manufactured by Kolpak*M112, N.S.F. approved. Alternate manufacturers include, Penn, Norlake, Master-Bilt. Alternate manufacturers, as listed here-in, must provide equipment of exact same dimensional size, and comparable construction with similar utility requirements to the walk-in box manufacturer on which this specification is based. Use of equivalent manufacturers equipment shall not require changes to the plan, the equipments location or to plumbing / electrical service designated within the contract documents. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

C. Walk-in refrigerators of less than 3,000 square feet shall comply with the Energy Independence & Security Act of 2007

D. Design layout and overall size of walk-in units as shown on plans and as specified. Walk-in refrigerator is an integral part of a walk-in refrigerator / freezer unit; overall 27'-8 1/4"W. X 23'-1"D. X 8'-6"H. exterior top to bottom of pre-fab floor (ref. plan for offset in front wall). Refrigerator interior dimensions - 7'-4"W. x 18-6.5"D. Refrigerator compartment being completely free of freezer for use and operation. Unit shall be installed on recessed floor/slab furnished by General Contractor, see detail on drawings. Install floor at same elevation as finished kitchen floor.

E. Provider of walk-in is required to field measure locations of walls / columns and other building constraints and provide walk-in to fit such conditions.

F. Provide walk-in with minimum R-28, 4" insulated floor designed to with stand uniformly distributed loads of minimum 600 lbs per square foot. 16 ga. galvanized steel on all surfaces. Coordinate walk-in installation with General Contractor. Walk-in shall set on an 8-1/2"D. recessed concrete floor leveled with ½" of fill sand as detailed. Walk-in wear surface shall be 4" concrete (ref. general) atop insulated floor panels.

Walk-in wearing surface flush with adjacent kitchen floors. Provide 6 mil. polyethylene film vapor barrier on warm side of floor and wall panels in the recess. FSC shall provide operating fans or install and have evaporators wired to thoroughly ventilate box interior, WITH DOOR REMOVED, while concrete is curing. GC shall provide concrete fill around perimeter of box with redwood / stub panel thermal break at the door before pouring the interior reinforced concrete wear surface. Redwood / stub panel thermal break at door shall completely break any continuity between interior and exterior floor surfaces. Food service contractor is responsible for protecting interior walls of walk-in for installation of interior concrete.

G. Construct all exterior and interior surfaces of .032" stucco patterned aluminum, insulate walk-in throughout, with 4" foamed-in-place, rigid U.L. fire rated, flame retardent type polyurethane insulation sandwiched in between. Polyurethane insulation shall meet ASTME-84 flame spread of less than 25. Minimum insulation "R" factor of 32 for each the refrigerator and freezer. Insulation shall be blown using a non-CFC content blowing agent. Construct sections without internal wood or metal structural members and with 100% (excluding skins), polyurethane insulation. Provide 90° angled sections at all corners. Food service contractor shall provide penetrations thru insulated cabinet exterior & is responsible for sealing them.

1. Sections are fitted together with mating tongue and groove panel perimeters having thermoplastic hooded gaskets at interior and exterior edges. Provide non-conductive strip, in all exterior sections, at joints where partitions butt. Sections fasten together with quick acting cam, "Posi-Loks". Access ports to cam-locks shall be on interior. Spacing between fasteners on vertical joint shall not exceed 45", at vertical to horizontal joints and horizontal joint, 23". Cover all cam fasteners wrench holes, with thermoplastic press-fit caps.
2. On exposed-to-view exterior of walk-in box panels, provide a 36"H. wainscot of .188 - 6061-T6 mill finish aluminum tread plate, mechanically secured and sealed thereto.
3. Ceiling color, White.

H. Hinged Door(s) shall be 36" x 78". Construct door exterior with 22 ga. stainless steel, interior of same material as interior walls. Doors shall be infitting flush type and with insulation same thickness and material as wall sections. Fiberglass Reinforced Plastic door perimeter, jamb and threshold. Heavy duty cast alloy door handle and hinges with powder coat finish. Three (3) positive action self-closing hinges with stainless steel pin and nylon rising cam bearing. Door handle with key lock and inside 1/4 turn safety release handle. Provide thermoplastic gasket with magnetic core at door top and both sides and adjustable sweep gasket at door bottom edge. Provide heater wires around perimeter of door opening and door. Factory-wire heater wires to J-box at door section. Hinge doors as shown on plan.

1. Provide door with automatic door closer that firmly close door to within 1 inch of full closure. Door shall self close. Hinge door as shown.
2. Provide anti-sweat heater wires around perimeter of door opening and door. Factory-wire heater wires to j-box at door section.

    a. If non-heat controlled antisweat heaters are used at entry door, the total door rail, glass and frame heater shall draw no more than 3.0 watts per square foot of door opening (for coolers).
    b. If heat controlled antisweat heaters are used at entry or reach-in door(s), and the total door rail, glass, and frame heater power draw is more than 3.0 watts per square foot of door opening (for coolers), the antisweat heat controls shall reduce the energy use of the antisweat heater in a quantity corresponding to the relative humidity in the air outside the door or to the condensation on the inner glass pane.

3. When a concrete wear surface is shown poured atop walk-in box floor panels, provide heated threshold flush in the finished floor at entry door and extended height door frame(s) to allow for concrete wear surface and threshold.
4. Provide with spring loaded, positively closing door hinges.
5. Provide 14 gauge stainless sill plate with non-skid stripping, extend onto kitchen floor.
6. Provide door section with exterior, flush mounted, 4-1/2"

diameter N.S.F. listed chrome plated dial thermometer.

7. Provide door with cylinder operation dead bolt lock with reinforced installation in door and panel, safety release on inside. All door keyed alike. Provide (5) keys.
8. On exposed-to-view exterior and interior of walk-in doors, provide 36"H. wainscots constructed of .188 - 6061-T6 mill finish aluminum tread plate and 3rd door hinge, Mechanically secure tread plate to door and seal thereto. Provide door with 3rd hinge.
9. Provide doors into non-refrigerated spaces with an interior mounted thermo-plastic, insulating, slatted curtain.
10. Provide a window in the door. Minimum 14" x 14" window. Refrigerator door window shall be double or triple pane glass with heat-reflective treated glass or gas fill. Window shall be field replaceable. Window centered at 60" aff.

I. Interior lighting;

1. On the exterior of the door section, adjacent to the door, provide a light switch w/ pilot light. Light switch is pre-wired to a junction box at the latch side upper corner of the door opening; wiring in conduit concealed within the insulated panel.
2. Provide Three - (2) bulb fluorescent low temperature interior lighting. Approx. 48"L. X 6-3/8"W. x 4"H. gray injection-molded, high impact polycarbonate housing; clear injection-molded, high impact polycarbonate diffuser secured with s/s snap-on latches; high gloss white painted sheet metal reflector; fire retardant, odor-free and non-toxic gasket; low temperature electronic ballasts enclosed and mounted on tray with safety tethers. All interior lights / light sources shall have an efficacy of 40 lumens per watt or more, including ballast losses (if any) or lights shall be used in conjunction with a timer or device that turns off the lights within 15 minutes of when the walk-in cooler or walk-in freezer is not occupied by people.

J. Structurally design ceiling sections to span area shown, without dip or bulge, in horizontal planes and provide exterior ceiling suspension beams where required.

K. Provide vertical trim; angle/flat strips and closures of same material and gauge as walk-in exterior wall surface(s), where

walk-in is adjacent to interior or exterior walls, jambs and/or columns. Crimp all angle trim strip edges down slightly, to hug adjacent surfaces. Attach trim strips with 1/8" aluminum pop rivets, using only minimum required number to give neat installation.

L. Provide filler panels, of same material and gauge as walk-in exterior wall surface, at exposed edges of walk-in top, as shown on the drawings, to finish ceiling. ~~$17123.00~~ <DELECTED BY ADDENDA 1>

ITEM NO. A8 - WALK-IN FREEZER
REQUIRED

A. Furnish all labor, materials, and equipment for complete installation of sectional walk-in freezer unit as shown on drawings and specified herein. Shall include lights, thermometers and accessories for complete first class installation. Install compressors, refrigerant piping and refrigerant as specified.

B. Specification is based on walk-in boxes as manufactured by Kolpak*M112, N.S.F. approved. Alternate manufacturers include, Penn, Norlake, Master-Bilt. Alternate manufacturers, as listed here-in, must provide equipment of exact same dimensional size, and comparable construction with similar utility requirements to the walk-in box manufacturer on which this specification is based. Use of equivalent manufacturers equipment shall not require changes to the plan, the equipments location or to plumbing / electrical service designated within the contract documents. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

C. Walk-in freezers less than 3,000 square feet shall comply with the Energy Independence & Security Act of 2007.

D. Design layout and overall size of walk-in units as shown on plans and as specified. Walk-in freezer is an integral part of a walk-in refrigerator / freezer unit; overall 27'-8 1/4"W. X 23'-1"D. X 8'-6"H. exterior top to bottom of pre-fab floor (ref. plan for offset in front wall). Walk-in Freezer interior dimensions - 19-4.25" W. x 22' -5"D. (ref. plan for offset in

front wall). Freezer being completely free of the refrigerator for use and operation. Unit shall be installed on recessed floor/slab furnished by General Contractor, see detail on drawings. Install floor at same elevation as finished kitchen floor.

E. Provider of walk-in is required to field measure locations of walls / columns and other building constraints and provide walk-in to fit such conditions.

F. Provide walk-in minimum R-28, 4" insulated floor designed to with stand uniformly distributed loads of minimum 600 lbs per square foot. 16 ga. galvanized steel on all surfaces. Coordinate walk-in installation with General Contractor. Walk-in shall set on an 8-1/2"D. recessed concrete floor leveled with ½" of fill sand as detailed. Walk-in wear surface shall be 4" concrete (ref. general) atop insulated floor panels. Walk-in wearing surface flush with adjacent kitchen floors. Provide 6 mil. polyethylene film vapor barrier on warm side of floor and wall panels in the recess. FSC shall provide operating fans or install and have evaporators wired to thoroughly ventilate box interior, WITH DOOR REMOVED, while concrete is curing. GC shall provide concrete fill around perimeter of box with redwood / stub panel thermal break at the door before pouring the interior reinforced concrete wear surface. Thermal break at door shall completely break any continuity between interior and exterior floor surfaces. Food service contractor is responsible for protecting interior walls of walk-in for installation of interior concrete.

G. Construct all exterior and interior surfaces of.032" stucco patterned aluminum (unless noted otherwise), insulate walk-in throughout, with 4" foamed-in-place, rigid U.L. fire rated, flame retardent type polyurethane insulation sandwiched in between. Polyurethane insulation shall meet ASTME-84 flame spread of less than 25. Minimum "R" factor of 32 for both refrigerator and freezer. Insulation shall be blown using a non-CFC content blowing agent. Construct sections without internal wood or metal structural members and with 100% (excluding skins), polyurethane insulation. Provide 90° angled sections at all corners. Food service contractor shall provide penetrations thru insulated cabinet exterior & is responsible for sealing them.

1. Provide verification, as required by the code authority, that the box complies with the code requirements for use of foam plastic insulation in buildings and structures. Cost of the verification to be borne by the provider of the walk-in box.
2. Sections are fitted together with mating tongue and groove panel perimeters having thermoplastic hooded gaskets at interior and exterior edges. Provide non-conductive strip, in all exterior sections, at joints where partitions butt. Sections fasten together with quick acting cam, "Posi-Loks". Access ports to cam-locks shall be on interior. Spacing between fasteners on vertical joint shall not exceed 45", at vertical to horizontal joints and horizontal joint, 23". Cover all cam fasteners wrench holes, with thermoplastic press-fit caps.
3. On exposed-to-view exterior of walk-in box panels, provide a 36"H. wainscot of .188 - 6061-T6 mill finish aluminum tread plate, mechanically secured and sealed thereto.
4. Ceiling color, White.

H. Provide pressure relief port in freezer wall, at location as directed. Factory-wire relief port to J-box at door section, when possible.

I. Hinged Door shall be 36" x 78". Construct door exterior with 22 ga. stainless steel, interior of same material as interior walls. Doors shall be infitting flush type and with insulation same thickness and material as wall sections. Fiberglass Reinforced Plastic door perimeter, jamb and threshold. Heavy duty cast alloy door handle and hinges with powder coat finish. Three (3) positive action self-closing hinges with stainless steel pin and nylon rising cam bearing. Door handle with key lock and inside 1/4 turn safety release handle. Provide thermoplastic gasket with magnetic core at door top and both sides and adjustable sweep gasket at door bottom edge. Provide heater wires around perimeter of door opening and door. Factory-wire heater wires to J-box at door section. Hinge doors as shown on plan.

1. Provide door with automatic door closer that firmly closes door to within 1 inch of full closure. Door shall self close. Hinge doors as shown.
2. Provide anti-sweat heater wires around perimeter of door

opening and door. Factory-wire heater wires to j-box at door section.

a. If non-heat controlled antisweat heater(s) are used at entry door, the total door rail, glass and frame heater shall draw no more than 7.1 watts per square foot of door opening (for freezers).
b. If heat controlled antisweat heater(s) are used at entry door, and the total door rail, glass, and frame heater power draw is more than 7.1 watts per square foot of door opening (for freezers), the antisweat heat controls shall reduce the energy use of the antisweat heater in a quantity corresponding to the relative humidity in the air outside the door or to the condensation on the inner glass pane.

3. When a concrete wear surface is shown poured atop walk-in box floor panels, provide heated threshold flush in finished floor at entry door and extended height door frame(s) to allow for concrete wear surface and threshold.
4. Provide with spring loaded, positively closing door hinges.
5. Provide 14 gauge stainless sill plate with non-skid stripping, extend onto kitchen floor.
6. Provide each door section with exterior, flush mounted, 4-1/2" diameter N.S.F. listed chrome plated dial thermometer.
7. Provide each door with cylinder operation dead bolt lock with reinforced installation in door and panel, safety release on inside. All door keyed alike. Provide (5) keys.
8. On exposed-to-view exterior and interior of walk-in doors, provide 36"H. wainscots constructed of .188 - 6061-T6 mill finish aluminum tread plate and 3rd door hinge, Mechanically secure tread plate to door and seal thereto. Provide door with 3rd hinge.
9. Provide doors into non-refrigerated spaces with an interior mounted thermo-plastic, insulating, slatted curtain.
10. Provide a window in the door. Minimum 14" x 14" window. Freezer door window shall be of triple pane glass with either heat-reflective treated glass or gas fill with heated frame. Window shall be field replaceable. Window centered at 60" aff.

J. Interior lighting;

1. On the exterior of the door section, adjacent to the door,

provide a light switch w/ pilot light. Light switch is pre-wired to a junction box at the latch side upper corner of the door opening; wiring in conduit concealed within the insulated panel.

2. Provide Nine - (2) bulb low temperature fluorescent interior lights. Approx. 48"L. X 6-3/8"W. x 4"H. gray injection-molded, high impact polycarbonate housing; clear injection-molded, high impact polycarbonate diffuser secured with s/s snap-on latches; high gloss white painted sheet metal reflector; fire retardant, odor-free and non-toxic gasket; low temperature electronic ballasts enclosed and mounted on tray with safety tethers. All interior lights / light sources shall have an efficacy of 40 lumens per watt or more, including ballast losses (if any) or lights shall be used in conjunction with a timer or device that turns off the lights within 15 minutes of when the walk-in cooler or walk-in freezer is not occupied by people.

K. Structurally design ceiling sections to span area shown, without dip or bulge, in horizontal planes and provide exterior ceiling suspension beams where required.

L. Provide vertical trim; angle/flat strips and closures of same material and gauge as walk-in exterior wall surface(s), where walk-in is adjacent to interior or exterior walls, jambs and/or columns. Crimp all angle trim strip edges down slightly, to hug adjacent surfaces. Attach trim strips with 1/8" aluminum pop rivets, using only minimum required number to give neat installation.

M. Provide filler panels, of same material and gauge as walk-in exterior wall surface, at exposed edges of walk-in top, as shown on the drawings, to finish ceiling.

ITEM NO. A9 - COMPRESSOR; +35
REQUIRED

A. Furnish all labor, materials, and equipment for complete installation of walk-in refrigerator refrigeration system. Shall include time clock, expansion valve, solenoid valve, temperature control, sight glass, drier, head pressure control, crankcase heater, anti-sweat heater, cables, pilot light, evaporator, outside condensing unit, accessories and all other

required parts and refrigeration specialties for complete first class installation. Refrigerant shall be in compliance with the Montreal Protocol for reduced CFC content; refrigerator using R-404A. Install compressors, refrigerant piping and refrigerant as specified, hereinafter. See Refrigeration Requirements sub section of this specification section. Equivalent manufacturers must provide equipment of similar dimensional size, and comparable construction and same or higher BTU refrigeration capacities with similar utility requirements to the refrigeration system on which this specification is based. Use of equivalent manufacturers equipment shall not require major changes to the plan, the equipments location or to electrical service designated within the contract documents. Any minor changes required are the responsibility of the provider to coordinate with other trades and all costs associated with changes shall be covered by the provider. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

1. Provide pre-fitted remote refrigeration system for remote installation as located on drawings, including all standard parts, refrigeration specialties, factory sized refrigeration lines, air cooled condensing unit, with weather-proof cover and low ambient kit/winter controls using head pressure control valve and other items necessary for a complete and properly operating system. Hang evaporator with double nutted nylon bolts. Provide (5) year compressor warranty.
2. Provide Refrigerator Item No. A7 with Kolpak Industries Model PR-154-M, 10775 BTU/Hr. pre-fitted R-404A remote semi-hermetic refrigeration system with 1.5 horsepower condensing unit and matched evaporator coil for refrigerator to operate at 35°F. Alternate manufacturers include, Penn, Norlake, Master-Bilt.
3. Weather proof covers shall include hail screens.
4. Evaporator fan motor of under 1 horsepower and using less that 460 volts shall have electronically commutated motors (brushless direct current motors); or 3-phase motors.
5. Condenser fan motors of under 1 horsepower shall use electronically commutated motors, permanent split capacitor-type motors or 3-phase motors.

B. Condensing units shall be set on the roof top above the walk-in location, set on curbs provided by other trades.

C. Extend evaporator condensate drains as shown. Extend drain lines with copper tubing having minimum diameter of 5/8" radius per manufacturers recommendations. Run lines as shown with minimum slope of 1/4" per foot.

D. It is the intention of this specification for a complete refrigeration system, including all refrigeration specialties and all other parts, devices and accessories required for a complete and properly functioning system, furnished and installed whether or not each item is specifically mentioned in the specifications.

ITEM NO. A10 - COMPRESSOR, -10 FREEZER
REQUIRED

A. Furnish all labor, materials, and equipment for complete installation of walk-in freezer refrigeration system. Shall include time clock, expansion valves, solenoid valves, temperature control, sight glass, drier, head pressure control, crankcase heater, anti-sweat heater, cables, pilot light, evaporator, outside condensing units, accessories and all other required parts and refrigeration specialties for complete first class installation. Refrigerants shall be in compliance with the Montreal Protocol for reduced CFC content; freezer using R-404A. Install compressor, refrigerant piping and refrigerant as specified, hereinafter. See Refrigeration Requirements sub section of this specification section. Equivalent manufacturers must provide equipment of similar dimensional size, and comparable construction and same or higher BTU refrigeration capacities with similar utility requirements to the refrigeration system on which this specification is based. Use of equivalent manufacturers equipment shall not require major changes to the plan, the equipments location or to electrical service designated within the contract documents. Any minor changes required are the responsibility of the provider to coordinate with other trades and all costs associated with changes shall be covered by the provider. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

1. Provide pre-fitted remote refrigeration system for remote installation and as located on drawings, including all standard parts, refrigeration specialties, step-down transformer for 460 /480 volt freezer systems, factory sized refrigeration lines, electric defrost for freezer, air cooled condensing units, with weather-proof covers and low ambient kit/winter controls using head pressure control valves and other items necessary for a complete and properly operating system. Hang evaporator with double nutted nylon bolts. Units on racks at least 4" above roof. Provide (5) year compressor warranty.
2. Provide Freezer Item No. 8 with Kolpak Industries Model PR-344-L, 19920 BTU/Hr. pre-fitted remote R-404A semi-hermetic discus refrigeration system with 3 horsepower condensing unit and matched evaporator coil with electric defrost for freezer to operate at -10°F. Alternate manufacturers include, Penn, Norlake, Master-Bilt
3. Weather proof covers shall include hail screens.
4. Evaporator fan motor of under 1 horsepower and using less than 460 volts shall have electronically commutated motors (brushless direct current motors); or 3-phase motors.
5. Condenser fan motors of under 1 horsepower shall use electronically commutated motors, permanent split capacitor-type motors or 3-phase motors.

B. Condensing units shall be set on the roof top above the walk-in location, set on curbs provided by other trades.

C. Extend evaporator condensate drains as shown. Extend drain lines with copper tubing having minimum diameter of 5/8" radius per manufacturers recommendations. Run lines as shown with minimum slope of 1/4" per foot. Condensate lines, wrapped with electric heater wires and insulation to prevent freezing of condensate. Provide heat tape with integral 30mA nominal ground fault equipment protection circuit interrupter. Heat tape and insulation by Food Service Contractor. Connect heater wires to power supply at evaporator.

D. It is the intention of this specification for a complete refrigeration system, including all refrigeration specialties and all other parts, devices and accessories required for a complete and properly functioning system, furnished and

installed whether or not each item is specifically mentioned in the specifications.

ITEM NO. A11A - PAN RACK; UNIVERSAL ROLL-IN
REQUIRED

A. Provide Cres-Cor Model No. 207-UA-12AC*M112, roll-In refrigerator/hot cabinet racks, overall 24-1/2"W. x 25-1/8"D. x 64-1/2"H. Extruded aluminum welded construction, Twelve (12) universal angle racks for 12" x 20" and 18" x 26" pans of which 10 sets are removable (2 are not) adjustable on 1-1/2" centers, heavy duty 250° 5" diameter swivel casters. Provide with 250° Macerated casters for use in hot or cold cabinets.

1. Provide each rack with (2) floor locks.

ITEM NO. A11B - CABINET; MOBILE TALL ENCLOSED
REQUIRED

A. Provide Food Warming Equipment Company, Inc. model ETC-UA-19-INS*M112 mobile enclosed transport cabinet; overall 25.5"W. x 31"D. x 69.25"H. 304 S/S construction with 20 gauge exterior and 24 gauge interior with coved corners; welded tube base frame with 10 gauge steel reinforcing plates at all corners and fittings; "Ultra Guard" UG-26 insulation at top, sides, back, bottom, door; recessed hand grips on each side; flush mount stainless doors with cabinet mounted high temp. gasket; (2) heavy duty edge mount door hinges and edge mount full grip positively closing latch; polyurethane casters with Zerk grease fittings - two rigid and two swivel with brake; universal pan bottom support chrome coated welded rod-style tray slides; tray slides are fully adjustable / removable from lift-off stainless steel uprights punched on 1-1/2" centers. Provide with the following options;

1. (19) pair of tray slides on 3" centers.
2. Full perimeter bumper.

~~A. Provide Food Warming Equipment Company, Inc. model ETC-UA-19-INS*M112 mobile enclosed transport cabinet; overall 25.5"W. x 31"D. x 69.25"H. 304 S/S construction with 20 gauge exterior and 24 gauge interior with coved corners; welded tube base frame with 10 gauge steel reinforcing plates at all corners~~

~~and fittings; "Ultra Guard" UG-26 insulation at top, sides, back, bottom, door; recessed hand grips on each side; flush mount stainless doors with cabinet mounted high temp. gasket; (2) heavy duty edge mount door hinges and edge mount full grip positively closing latch; polyurethane casters with Zerk grease fittings - two rigid and two swivel with brake; universal pan bottom support chrome & epoxy coated welded rod-style tray slides; tray slides are fully adjustable / removable from lift-off stainless steel uprights punched on 1-1/2" centers. Provide with the following options;~~

~~1. (19) pair of tray slides on 3" centers.~~
~~2. Full perimeter bumper.~~ <REPLACED BY ADDENDA 1>

ITEM NO. A12 - SHELVING; EPOXY WIRE
SIXTEEN (16) REQUIRED - TWELVE (12) BY ALTERNATE

A. Provide, assemble and set in place, the following stationary storage system shelving, as manufactured by AMCO Corporation or equivalent by Intermetro (Metro) Industries Corp., International Storage Systems (ISS) *M112. Shelving design and model numbers are based on AMCO, AMCO II wire shelving, Polygard finish with 12 year anti-rust guarantee , 72" high posts, each unit 4 shelves high, with all standard parts and accessories necessary for a complete installation. Provide "S" clips at perpendicular setting units to avoid interior corner posts. Install with shelves at 6" - 28" - 50" - 66" AFF.

1. A12A - Six (6) units comprised of A2448PG shelves, 24"W. x 48"L. Three (3) Required - (3) By Alternate.
2. A12B - Seven (7) units comprised of A2436PG shelves, 24"W. x 36"L. Five (5) Required - (2) By Alternate.
3. A12C - Three (3) units comprised of A2442PG shelves, 24"W. x 42"L. Two (2) Required - One (1) By Alternate.
4. A12D - Six (6) units comprised of A1842PG shelves, 18"W. x 42"L. All are Required.
5. A12E - Six (6) units comprised of A1848PG shelves, 18"W. x 48"L. All are By Alternate.

ITEM NO. A13 - DUNNAGE **R**ACK; DOUBLE TIER <CORRECTED BY ADDENDA 1>
SIX (6) REQUIRED - FOUR (4) BY ALTERNATE

A. Provide New Age Industrial Corp., Inc. Adjust-A-Shelf Heavy Duty

series shelving system. Constructed with hi-tensil extruded 1-1/2" x 1-3/4" x .070 wall aluminum tube, welded into a rectangular frame with length wise laterals welded inside at 4" apart; each shelf corner with welded in H.D. extruded aluminum post collar having set screw to allow adjustment; posts are extruded 6063-T5 aluminum alloy pipe with .150 wall thickness, marked at 2" intervals, with plastic end caps; 2000# capacity per shelf. Each unit comprised of Two (2) 2448HD shelves and Four (4) model 48P posts - 48"L. Install with lower shelf at 6" AFF and upper shelf at 48"AFF.

ITEM NO. A14 - TEMPERATURE MONITORING
REQUIRED

~~A. Provide Cooper Atkins Temp Trak temperature monitoring system for the this walk-in refrigerator. Continuous, remote, wireless monitoring of refrigeration with an alert function and the historical retention of data. Temp Trak is a self-hosted (on facility workstation or server) temperature monitoring system that is self-contained (requiring no monthly monitoring fee or outside services) within the facility or facilities connected by a common network. System will include all base software, memory buffers, battery backup, and Ethernet connectivity as well as remote lithium battery powered transmitters (sentry units) sending messages to a line powered base receiver. All components shall be able to fully integrate with any other component at any location within the system. Each component shall meet the following:~~

~~1. Transmitter is wirelessly supervised; data is sent redundantly via multiple channels.~~
~~2. Products are certified for use by FCC (Part 15).~~
~~3. Transmitter (sensor)- Open field range of up to 2000'; range can be enhanced with the use of repeaters.~~
~~4. Low Duty Cycle Communication-a complete message from a transmitter is sent in less than 30 milliseconds (3/1000 of a second).~~
~~5. The peak power of the standard transmitter is about 10mW, (200mW for repeaters).~~
~~6. Every transmission to occur on a different frequency on the range of 902-928 MHZ.~~

~~B. The system shall be able to monitor and report on any or all of~~

the following criteria as required:

1. Continuous equipment temperature monitoring and reporting (-20F through 300F).
2. Temperature verification in the event of equipment failure.
3. Energy management adjustments (defrost cycles, minimum/maximum temperature settings, average temperatures, etc.).
4. Door openings/closing/time open.
5. Automatic alert notifications when temperature reaches defined limits via numerous notification options.
6. Documentation of corrective actions taken (date, tie, action taken and by whom).
7. Historical data retention in an electronic format-saved in 15 minute interval averages.
8. Automated database backups.
9. Easy report generation capability, for any time interval, on any single piece(s) or group(s) of equipment, regardless of location, that will be merged into a common report(s).

C. Temp Trak software is browser- based (Microsoft Internet Explorer) and allows access to the management functions and reporting features from any PC with network connectivity.

D. Provide the following Temp Trak Software and Hardware Products;

1. 1 ea Temp Trak Software Part No. 10400
2. 1 ea Base Station (w/ Buffer and LAN Converter Included) Part No. 10000-5-P
3. 3 ea (for walk-ins Items A7, A8 and T1) Temperature Sensor w/ Ext Thermistor-6" Probe (Cold -20F to 200F)Part No. 10080-115
4. 1 year limited warranty on all hardware included in purchase price.
5. 1 ea Telephone Technical Support with High Speed Internet and Remote Support Capability-5 Incident Call Pack Part No. 10711
6. Additional components as necessary relative to installation / site conditions.

E. Owner provided equipment shall support the following;

1. Application Minimum Requirements (on an existing server or an independent server)

2. ~~Hardware; PC, Celeron/Pentium 1.2 GHz Processor, 512 MB Memory, 2 GB Available Disk Space, Network Card (10/100), Serial Ports (2), Modem Available, CD-RW Drive.~~
3. ~~Software; PC, Windows 2000 Pro or XP Pro, Internet Information Services, Internet Explore 5.5+~~

~~F. The system shall monitor the following item #(s) on this project:~~

1. ~~Walk-ins Items No. A7, A8, T1.~~

~~G. Food service contractor is responsible for;~~

1. ~~Installing temperature sensors and base station per manufacturers recommendations.~~
2. ~~Verifying base station connection to owner supplied computer.~~
3. ~~Verifying software installation and setup.~~
4. ~~Verifying operation of system components; component intercommunication, software operation.~~

By Change Order;

Delete the temperature monitoring system and provide a credit for the system as specified and its installation.

ITEM NO. B1 - PAN RACK; UNIVERSAL ROLL-IN
FOUR (4) REQUIRED - THREE (3) BY ALTERNATE

A. Provide Cres-Cor Model No. 207-UA-12AC*M112, roll-In refrigerator/hot cabinet racks, overall 24-1/2"W. x 25-1/8"D. x 64-1/2"H. Extruded aluminum welded construction, Twelve (12) universal angle racks for 12" x 20" and 18" x 26" pans of which 10 sets are removable (2 are not) adjustable on 1-1/2" centers, heavy duty 250° 5" diameter swivel casters.

1. Provide each rack with (2) floor locks.

ITEM NO. B1A - ITEM B1 ALTERNATE LOCATION

ITEM NO. B2 - CABINET; ELEV DOOR DBL SIDED
REQUIRED

A. Provide Jamestown Metal Products, Inc model, PT203-48*M112 pass-thru steel wall cabinet with double hinged doors on both

sides. Overall 48"L. x 18"D. x 30"H. Fabricated of 18Ga. furniture steel as integral units, flush face joints, angle reinforced or welded corners, 1-1/4"W. exposed face rails and stiles with 3/4" x ½" rabbet for doors, finished ends. 5/8" thick insulated double pan doors with 18 ga. outer and 20 gauge inner heads, 14 ga. reinforced hinge attachment points, rubber door bumpers. Shelves adjustable on ½" centers, flanged down 1" all edges with front and back having 45° angle turn-up back to bottom of shelf, supported on cadmium plated brackets inserted in slots in vertical supports. Satin chromium plated hardware, (5) knuckle institutional stainless steel hinges with lubricating spacers, fixed handles attached on 4" centers, nylon roller friction catches. Chemically cleaned metal is iron phosphate coated, rinsed and receives prime and finish coat of bake acrylic. Color Gray #415.

ITEM NO. B3 - TABLE' COOKS W/ SINK-DRWS-SHELF
REQUIRED

A. Provide overall 2'-6"W. x 12'-0"L. x 36" high to top of box edge. Construct top in accordance with standard specifications for Metal Tops.

1. Provide at exposed table edges, a box edge. Angle table top up at 45° x 3/4"H. with 1" flat top, turn down 1-1/2", with ½" toe-in on 30° angle.
2. Provide a curb at the abacking table. Provide with 1-3/4" turn-up or 2" turn-up with 2" turn back and 1" turn down to form Curb Backsplash as specified per standards for Metal Tops and as detailed.

B. Work Sink; At staff left end, as shown, provide standard Metal Top integral sink. Work Sink; 20"W. x 20"D. x 8"H. Provide with the following;

1. Deck Mount Faucet; provide a ½" Single Hole Deck Mount Faucet; ½" double valve faucet with 10" or 12" swing spout, chrome finish;

a. Fisher Mfg. Co. 3112*M112 or 3113*M112.
b. T&S Brass model B-0200-LN 061X*M112 swivel nozzle or B-0201*M112

2. Provide sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide with 6" tail piece.

   a. Fisher Mfg. Co., 22209*M112
   b. Chicago Faucet 1367-NF

C. Provide Can Opener at staff right end, as shown. Mount on a 3/4" high platform, flush to top of the table edge at exposed sides; sloping down 45° and integral to the top; coved into splash(s) where occurring. Atop the platform, provide an Edlund model no. S-11*M112 manual stainless steel can opener, NSF certified, with cast S/S base, reversible S/S blade, dishwasher safe, opens cans to 14"H.

D. Provide In Line Knife Rack per standards and as detailed; at staff left end.

E. Shared Elevated Shelf; Provide and mount at back of table, centered on the curb, and overhanging equally the abacking tables, standard 18"W. x 144"L Shared Elevated Shelf/shelves, 18" above table top, with flat top and standard turn down with toe-in at all sides.

   1. Support shared elevated shelf ends with 18"W. x 1-1/2" thick box supports. Provide double pan stainless steel supports with 16 ga. exterior pans, 20 ga. interior pans. Exterior pans constructed with 90° x 1-1/2" returns at vertical sides. Interior pans similar, inset to edges of exterior pan edges. Top edge of interior pan turned outward 90° for 1" and stud bolted to bottom of elevated shelf/shelves. Continuously weld bottom of support pans to Metal Top and backsplash/curb, with exterior pan face flush to face edge of table. Support shelf at intermediate locations with 1-5/8" O.D., 16GA. stainless steel tubing, continuously welded to curb top; "Knife" tapered cantilever support brackets stud bolted to shelf bottom, continuously welded to tubing.

F. Provide Electrical Receptacle boxes where shown, per standards. Electrical device(s), connection(s) and cover plate(s) by Other Trades.

   1. Provide (2) under counter Electrical Receptacle boxes, where

shown, at ends and in drawer enclosures per standards.

2. Provide (2) Electrical Receptacle boxes mounted to the bottom of the elevated shelf, where shown.

G. Provide, a tier of (3) Drawers, at staff right end, as shown, per standards, in Enclosed Cabinet Base.

H. Provide Vertical Cutting Board Rack, on staff left side of drawers, as shown, as detailed and per standards. Provide with (2) Carlisle model Sparta Spectrum Evershield high density polyethylene cutting boards with permanent NSF logo imprint. Hygienic surface texture, rounded corners, smooth on both sides. Provide 18" x 24" x ½"thick ~~Provide custom sized 18" x 24" x ½" thick~~ <REPLACED BY ADDENDA 1>: color Red (05) for main dish.

I. Provide Open Frame Base, per standards. No front crossrails at under counter serviceable or mobile / movable items. Provide with standard 74" bottom Stationary Undershelf where shown.

ITEM NO. B4 - UTENSIL RACK; SHARED 3 BAR W/ SHELF
REQUIRED

A. Provide 3-Bar Shared Utensil Rack equally overhanging the abacking tables as shown. 22"W. x 84"L. x 6"H. rack comprised of a rectangular bar upper rack with lower single bar. Bars are 2" x 1/4" stainless steel. Upper horizontal bar with 4" radiused corners, bar fully welded to Component Hardware Group Inc., model A24-0207*M112, set screw type 5-1/4", S/S tubular shelf supports for 1-5/8" O.D. tubing. Lower single horizontal bar, at 12" below upper rectangular bar, diagonally braced (on each side) back to upper bars at 60" O.C. max. and fully welded to Component Hardware Group Inc., model A24-0206*M112, set screw type 1-7/8", S/S tubular shelf supports for 1-5/8" O.D. tubing.

1. Rack supported atop the elevated shelf and between S/S, 1-5/8" O.D. - 16GA. tubing supports. Supports aligning and integral with elevated shelf supports. Provide elevated shelf with die-stamped S/S ferrules where tubing supports penetrate.

B. Provide Utensil Rack with 2 - 2 prong hooks per foot of total bar lengths. Double Prong Hooks are Component Hardware Group J77-4401 stainless steel double prong sliding pot rack hooks.

ITEM NO. B5 - MIXER; 60- QT FLOOR

REQUIRED

A. Provide Hobart model HL600, Legacy Planetary Mixer, 2.7 HP, 60-quart capacity; overall 28.647"W. X 40.658"D. X 61.302"H. Four fixed speeds; gear transmission; 50 min. Smart Timer; #12 attach hub; power bowl lift; bowl guard; shift on the fly controls with soft transition to higher speeds; swing out bowl. Provide the following accessories / options;

1. Standard Accessory Package Including:

   a. 60 Quart Stainless Steel Bowl
   b. 60 Quart aluminum “B” Flat Beater
   c. 60 Quart S/S “D” Wire Whip
   d. 60 Quart “ED” Dough Hook

2. Provide 60 Qt. Aluminum Bowl Truck (TRUCK-HL60)

ITEM NO. B6 - TABLE; BAKERS W/ SINK-DRWS

REQUIRED

A. Provide overall 30"W. x 144"L. x 36" high to work top enclosed base work table.

B. Construct top in accordance with standard specifications for Metal Tops.

1. Provide at exposed table edges, a box edge. Angle table top up at 45° x 3/4"H. with 1" flat top, turn down 1-1/2", with ½" toe-in on 30° angle.
2. Provide curb at abacking table, provide 1-1/2" turn-up or 2" turn-up with 2" turn back and 1" turn down to form Curb Backsplash as specified and detailed.

C. Work Sink; At staff left end, as shown, provide standard Metal Top integral sink. Work Sink; 20"W. x 20"D. x 8"H. Provide with the following;

3. Deck Mount Work Sink Faucet; provide a ½" Single Hole Deck Mount Faucet; ½" double valve faucet with 10" or 12" swing spout, chrome finish;

   a. Fisher Mfg. Co. 3112*M112 or 3113*M112.

b. T&S Brass model B-0200-LN 061X*M112 swivel nozzle or B-0201*M112

2. Provide sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide with 6" tail piece.

a. Fisher Mfg. Co., 22209*M112
b. Chicago Faucet 1367-NF

D. Provide In Line Knife Rack(s) per standards and as detailed; at staff left end as shown

E. Provide Electrical Receptacle boxes where shown, per standards. Electrical device(s), connection(s) and cover plate(s) by Other Trades.

1. Provide (2) under counter Electrical Receptacle boxes, One at each end, as shown, per standards.

F. Provide, a tier of (3) Drawers, at staff right end, as shown, per standards, in Enclosed Cabinet Base.

G. Provide Vertical Cutting Board Rack on staff left side of drawer enclosure, as shown, as detailed and per standards. Provide with (2) Carlisle model Sparta Spectrum Evershield high density polyethylene cutting boards with permanent NSF logo imprint. Hygienic surface texture, rounded corners, smooth on both sides. Provide 18" x 24" x ½"thick ~~Provide custom sized 18" x 24" x ½" thick~~ <REPLACED BY ADDENDA 1>: color yellow (04) for baking.

H. Provide with standard Open Frame Base. No front crossrail at under counter movable / mobile / serviceable items.

ITEM NO. B7 - INGREDIENTS BIN; MOBILE 26 GAL
REQUIRED

A. Provide Rubbermaid model no. 360288*M112 Ingredient Bins, seamless corrosion resistant construction with rounded corners, clear hinged/sliding lid, 3.5 cu. ft. - 26 gallon capacity, on heavy duty casters, 29-1/4" x 15-1/2" x 28"H.

ITEM NO. B8 - UTILITY CART; 3 SHELF S/S 650 LBS CAP

TWO (2) REQUIRED - TWO (2) BY ALTERNATE

A. Provide Lakeside Model No. 544*M112, 650 lbs. capacity; (3) - 21"W. x 33"L. shelves; overall 22.375"W. x 38.625"L. x 37.125"H.; stainless steel angle frame with push handle; open base; no mark polyurethane casters, (2) - 5" swivel & (2) - 8" fixed; NSF.

ITEM NO. B9A - SHELVING; POT AND PAN
REQUIRED

A. Furnish, assemble and set in place, the following stationary storage system shelving, as manufactured by Intermetro Industries Corp*M112. Shelving design and model numbers are based on Metro, MetroMax Q Storage System shelving with finger operated quick release corner shelf position locks; removable non-rusting ventilated polymer shelf mats in 12" and 18" modules easily fit dish machines and lay over truss wire shelf frames; shelf mats with Microban antimicrobial protection; 15 year anti rust warrantied posts and shelf frames; 800 lbs per shelf capacity on 48"L. shelf; 75-1/2" high posts, each unit (4) shelves high, with all standard parts and accessories necessary for a complete installation. Install with shelves at 6" - 26" - 46" - 66" AFF. Units comprised of the following;

1. Four (4) model Q2448G2 open grid mat shelves, 24"W. x 48"L. with frame and wedge lock connectors.
2. Four (4) model Q74UPE posts, 75-1/2"H.
3. One (1) model TR2448XEA tray drying rack system to support trays vertically at 3" on center on the top shelf.
4. Four (4) stem swivel casters, (2) with brakes.

ITEM NO. B9B - SHELVING; POT AND PAN
BY ALTERNATE

A. By alternate, furnish, assemble and set in place, the following stationary storage system shelving, as manufactured by Intermetro Industries Corp*M112. Shelving design and model numbers are based on Metro, MetroMax Q Storage System shelving with finger operated quick release corner shelf position locks; removable non-rusting ventilated polymer shelf mats in 12" and 18" modules easily fit dish machines and lay over truss wire shelf frames; shelf mats with Microban antimicrobial

protection; 15 year anti rust warrantied posts and shelf frames; 800 lbs per shelf capacity on 48"L. shelf; 75-1/2" high posts, each unit (4) shelves high, with all standard parts and accessories necessary for a complete installation. Install with shelves at 6" - 26" - 46" - 66" AFF. Units comprised of the following;

1. Four (4) model Q2436G2 open grid mat shelves, 24"W. x 48"L. with frame and wedge lock connectors.
2. Four (4) model Q74UPE posts, 75-1/2"H.
3. Four (4) stem swivel casters, (2) with brakes.

ITEM NO. B10 - SINK; ELECT HAND
REQUIRED

~~A. Provide Advance Tabco Model No. 7-PS-61*M112, overall 17-1/4"L. x 15-1/4"D. X 13"H. 304 stainless steel, with deep drawn 14" x 10" x 5" bowl, recessed no drip edge. Includes; galvanized steel mounting bracket, splash mounted electronic faucet, 1-1/2" flat top strainer. Provide with the following;~~

~~1. Tailpiece for drain.~~
~~2. Side mounting wall brackets for added strength 7-PS 36 .~~
~~3. Delete electronic faucet and provide with single hole in back splash for T&S electronic faucet.~~

~~B. Provide with T&S Brass & Bronze Works model EC-3101*M112, ChekPoint Sensor Faucet, wall mount electronic faucet with gooseneck spout. ADA compliant; chrome-plated brass; splash resistant circuit control module with 18" long armored cable to solenoid; infrared detection sensor range adjustment screw; LED indicator light; filtered 24V. solenoid valve with serviceable strainer filter; 120VAC/24VAC plug in transformer; mechanical mixing valve w/ built-in checks and lockable mixing adjustment; (2) 3/8" x 20" long braided supply hoses.~~

~~C. Soap & towel dispenser & Waste receptacle (By Owner).~~

By Change Order;

In lieu of the sinks and accessories, as specified/shown, provide a change order amount to provide and install the following;

A. Provide Advance Tabco Model No. 7-PS-71*M112, overall 17-1/4"L. x 15-1/4"D. X 13"H. 304 stainless steel, with deep drawn 10" x 14" x 5" bowl, recessed no drip edge. Includes; heavy gauge galvanized mounting bracket, 1-1/2" stainless steel basket drain. Provide with the following;

1. K-121 Faucet, splash-mount, gooseneck.
2. Tailpiece for the drain.
3. 7-PS 36 -Side mounting wall brackets for added strength.

B. Provide with T&S model B-0504-02 Double Pedal Valve, wall mounted, inlets on 2 1/2" centers, 1" from wall to center of inlets, wall to pedal tips approx. 13 3/4", angle loose key stops, top mounted volume control straight loose key stop.

C. Soap & towel dispenser & Waste receptacle (By Owner)

ITEM NO. B11 - CABINET; ELEV DOOR DBL SIDED
REQUIRED

A. Provide Jamestown Metal Products, Inc model PT203-36*M112 pass-thru steel wall cabinet with double hinged doors on both sides. Overall 36"L. x 18"D. x 30"H. Fabricated of 18Ga. furniture steel as integral units, flush face joints, angle reinforced or welded corners, 1-1/4"W. exposed face rails and stiles with 3/4" x ½" rabbet for doors, finished ends. 5/8" thick insulated double pan doors with 18 ga. outer and 20 gauge inner heads, 14 ga. reinforced hinge attachment points, rubber door bumpers. Shelves adjustable on ½" centers, flanged down 1" all edges with front and back having 45° angle turn-up back to bottom of shelf, supported on cadmium plated brackets inserted in slots in vertical supports. Satin chromium plated hardware, (5) knuckle institutional stainless steel hinges with lubricating spacers, fixed handles attached on 4" centers, nylon roller friction catches. Chemically cleaned metal is iron phosphate coated, rinsed and receives prime and finish coat of bake acrylic.

ITEM NO. B12 - TABLE; COOKS W/ SINK-DRWS-SHELF
REQUIRED

A. Provide overall 2'-6"W. x 144"L. x 36" high to top of box edge. Construct top in accordance with standard specifications for Metal Tops.

1. Provide at exposed table edges, a box edge. Angle table top up at 45° x 3/4"H. with 1" flat top, turn down 1-1/2", with ½" toe-in on 30° angle.
2. Provide a curb at the abacking table. Provide with 1-1/2" turn-up or 2" turn-up with 2" turn back and 1" turn down to form Curb Backsplash as specified per standards for Metal Tops and as detailed.

B. Work Sink; at staff left end, as shown, provide standard Metal Top integral sink. Work Sink; 20"W. x 20"D. x 8"H. Provide with the following;

1. Deck Mount Faucet; provide a ½" Single Hole Deck Mount Faucet; ½" double valve faucet with 10" or 12" swing spout, chrome finish;

   a. Fisher Mfg. Co. 3112*M112 or 3113*M112.
   b. T&S Brass model B-0200-LN 061X*M112 swivel nozzle or B-0201*M112

2. Provide sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide with 6" tail piece.

   a. Fisher Mfg. Co., 22209*M112
   b. Chicago Faucet 1367-NF

C. Provide Can Opener at staff right end, as shown. Mount on a 3/4" high platform, flush to top of the table box edge at exposed sides; sloping down 45° and integral to the top; coved into splash(s) where occurring. Atop the platform, provide an Edlund model no. S-11*M112 manual stainless steel can opener, NSF certified, with cast S/S base, reversible S/S blade, dishwasher safe, opens cans to 14"H.

D. Provide In Line Knife Rack at staff left end, as shown, per standards and as detailed.

E. Shared Elevated Shelf; Provide and mount at back of table, centered on the curb and overhanging equally the abacking tables, a standard 18"W. x 144"L. Shared Elevated Shelf, 18" above table top, with flat top and standard turn down with toe-in at all sides.

F. Support shared elevated shelf ends with 18"W. x 1-1/2" thick box supports. Provide double pan stainless steel supports with 16 ga. exterior pans, 20 ga. interior pans. Exterior pans constructed with 90° x 1-1/2" returns at vertical sides. Interior pans similar, inset to edges of exterior pan edges. Top edge of interior pan turned outward 90° for 1" and stud bolted to bottom of elevated shelf/shelves. Continuously weld bottom of support pans to Metal Top and backsplash/curb, with exterior pan face flush to face edge of table. Support shelf at intermediate locations with 1-5/8" O.D., 16GA. stainless steel tubing, continuously welded to curb top; "Knife" tapered cantilever support brackets stud bolted to shelf bottom, continuously welded to tubing.

G. Provide Electrical Receptacle boxes where shown, per standards. Electrical device(s), connection(s) and cover plate(s) by Other Trades.

1. Provide (2) under counter Electrical Receptacle boxes, one at each end, per standards.
2. Provide (2) Electrical Receptacle boxes mounted to the bottom of the elevated shelf, where shown.

H. Provide, a tier of (3) Drawers, at staff right end, as shown, per standards, in Enclosed Cabinet Base.

I. Provide Vertical Cutting Board Rack on staff left side of drawers, as shown, as detailed and per standards. Provide with (2) Carlisle model Sparta Spectrum Evershield high density polyethylene cutting boards with permanent NSF logo imprint. Hygienic surface texture, rounded corners, smooth on both sides. Provide 18" x 24" x ½"thick ~~Provide custom sized 18" x 24" x ½" thick~~ <REPLACED BY ADDENDA 1>: color Red (05) for main dish.

J. Provide Open Frame Base, per standards. No front crossrails at under counter serviceable or mobile / movable items. Provide

with standard 74” bottom Stationary Undershelf where shown.

ITEM NO. B13 - STAND; EQUIPMENT
REQUIRED

A. Provide Lakeside model no. 517*M112 caster model machine stand with 24" x 32" shelves. 18 ga. stainless steel top with 1-1/2" x 1-1/2" reinforcing angles mounted on 12 ga. 1-1/2" x 1-1/2" angle legs with casters, (2) with brakes. NSF listed. Overall 25-1/4" x 33-1/4" x 21-3/16"H.

ITEM NO. B14 - MIXER; 20 QT STAND MOUNT
REQUIRED

A. Provide Hobart model no. Legacy HL200*M112, bench type mixer, standard finish. Features constant mesh gears, bearings using ball bearings, 1/2HP., (3) fixed speeds plus stir speed; shift on the fly controls; soft start; 15 min. timer with automatic time recall; swing out bowl with single point installation; #12 attachment hub; S/S bowl guard; manually operated bowl lift locks at top & bottom. Overall foot print 16-1/2"W. x 17-7/8"D. x 29"H. Provide with the following;

1. Bolt & seal to stand at four locations.
2. Deluxe accessory package with 20 qt. stainless steel bowl, "B" beater, "D" wire whip, bowl scraper, ingredient chute.

ITEM NO. B15 - SLICER; AUTOMATIC
REQUIRED

A. Provide Hobart model 3913 heavy duty semi automatic slicer; overall 24.638"W. X 27.738"D. X 24.152"H. Removable knife; dish machine washable / removable Celcon ring guard; knife edge is not exposed during slicing or clean procedures; sharpen knife indication light; carriage rail and bearings require only annual oil replenishment. Stainless steel & aluminum product tilts easily and removable for cleaning; 2 ½" manual carriage travel; knife sharpen button is preset for optimal sharpening; 13" - 304 S/S cleancut knife removable with 1/4 turn of spring loaded locking knob; two removable / washable Borazon sharpening stones - knife edge completely shielded when sharpener is removed; glass bead finish on gauge plate & top knife cover to reduce friction; Microban antimicrobial protection on external plastic

components; knife motor shuts off after 30 seconds without carriage motion; double action indexing barrel cam; gauge plate interlock prevents tilt or removable of product tray when knife is exposed; gas piston lift assist cleaning leg; power loss interlock requires slicer restart; ergonomic handle; 1/2HP permanently lubricated ball bearing knife drive motor; one-piece anodized aluminum base; 10 rib Poly V-Belt Drive System; S/S product tray - gauge plate & top knife cover; swing away thermoplastic meat grip; product deflector; sealed push button switches protected by moisture protected membranes; 6' cord set; capacity for 12" x 6" rectangular or 8" diameter product. Linear drive semi-automatic carriage movement using magnets and electricity; Three semi-automatic carriage speeds; custom stroke lengths set by user; manual mode assist. Provide with the following options;

1. Knife removal tool total encloses knife edges and allows cleaning in ware washer or sink.

ITEM NO. B16 - STAND; MOBILE SLICER
REQUIRED

A. Provide Bevles Company, Inc model RA35-ES16-FL4 slicer/mixer stand, overall 20-1/2" x 26" x 35"H. Aluminum construction with reinforced S/S top having marine edge; welded 1-1/2" tube top frame, base corners, 1-1/2" x 1-1/2" extruded angle uprights; riveted extruded side panels support 18 x 26 pans at 1-1/2" on center; solid aluminum bottom; bolted 5" HD plate casters. Provide with the following options;

1. (4) floor locks

ITEM NO. B17 - UTENSIL RACK; SHARED 3 BAR W/ SHELF
REQUIRED

A. Provide 3-Bar Shared Utensil Rack equally overhanging the abacking tables as shown. 72”L. x 22”W. x 7'6”H. rack comprised of a rectangular bar upper rack with lower single bar. Bars are 2" x 1/4" stainless steel. Upper horizontal bar with 4" radiused corners, bar fully welded to Component Hardware Group Inc., model A24-0207*M112, set screw type 5-1/4", S/S tubular shelf supports for 1-5/8" O.D. tubing. Lower single horizontal bar, at 12" below upper rectangular bar, diagonally braced (on each

side) back to upper bars at 60" O.C. max. and fully welded to Component Hardware Group Inc., model A24-0206*M112, set screw type 1-7/8", S/S tubular shelf supports for 1-5/8" O.D. tubing.

1. Rack supported atop the elevated shelf and between S/S, 1-5/8" O.D. - 16GA. tubing supports. Supports aligning and integral with elevated shelf supports. Provide elevated shelf with die-stamped S/S ferrules where tubing supports penetrate.

B. Provide Utensil Rack with 2 - 2 prong hooks per foot of total bar lengths. Double Prong Hooks are Component Hardware Group J77-4401 stainless steel double prong sliding pot rack hooks.

ITEM NO. B18 - TABLE; COOKS W/ SINK-DRWS
REQUIRED

A. Provide overall 2'-6"W. x 144"L. x 36" high to top of "V" edge. Construct top in accordance with standard specifications for Metal Tops.

1. Provide exposed edges of top with 3/4"H. inverted "V" edge, turning straight down for 1-1/2", with ½" toe-in on 30° angle per standards for Metal Top.
2. Provide a curb at the abacking table. Provide with 1-1/2" turn-up or 2" turn-up with 2" turn back and 1" turn down to form Curb Backsplash as specified per standards for Metal Tops and as detailed.

B. Work Sink; At staff left end, as shown, provide standard Metal Top integral sink. Work Sink; 20"W. x 20"D. x 8"H. Provide with the following;

1. Deck Mount Faucet; provide a ½" Single Hole Deck Mount Faucet; ½" double valve faucet with 10" or 12" swing spout, chrome finish;

   a. Fisher Mfg. Co. 3112*M112 or 3113*M112.
   b. T&S Brass model B-0200-LN 061X*M112 swivel nozzle or B-0201*M112

2. Provide sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide with 6" tail piece.

a. Fisher Mfg. Co., 22209*M112
b. Chicago Faucet 1367-NF

C. Provide In Line Knife Rack per standards and as detailed; at staff left end, as shown.

D. Provide Electrical Receptacle boxes where shown, per standards. Electrical device(s), connection(s) and cover plate(s) by Other Trades.

1. Provide Two under counter Electrical Receptacle boxes, one at each end, as shown per standards.

E. Provide, a tier of (3) Drawers, at staff right end, as shown, per standards, in Enclosed Cabinet Base.

F. Provide Vertical Cutting Board Rack, on staff left side of drawers, as shown, as detailed and per standards. Provide with (2) Carlisle model Sparta Spectrum Evershield high density polyethylene cutting boards with permanent NSF logo imprint. Hygienic surface texture, rounded corners, smooth on both sides. Provide 18" x 24" x ½"thick ~~Provide custom sized 18" x 24" x ½" thick~~ <REPLACED BY ADDENDA 1>: color green (09) for salads.

G. Provide Open Frame Base, per standards. No front crossrails at under counter serviceable or mobile / movable items. Provide with standard 74" bottom Stationary Undershelf where shown.

ITEM NO. B19 - WASTE BARREL; UNDER COUNTER
REQUIRED

A. Provide Rubbermaid model 354060-GRAY Slim Jim waste container with venting channels; overall 20"L x 11"W x 30"H. 23 gallon container; molded in handles; hi-impact plastic; open without lid; gray.

ITEM NO. B20 - TABLE; VEG. W/ WORK & SCRAPING SINK
REQUIRED

A. Provide overall 2'-6"W. x 168"L. x 36" high to top of box edge.

Construct top in accordance with standard specifications for Metal Tops.

4. Provide with back splash, standard 6"H. x 2"W. sloped top splash with ½" turn down and closed ends at wall.
2. Provide, as detailed, box edge at exposed edges of table. Angle table top up at 45° x 3/4"H. with 1" flat top, turn down 1-1/2", with ½" toe-in on 30° angle.

B. Provide Work Sink, where shown, standard Metal Top integral sink, 24"W. x 24"D. x 8"H.

1. Back Splash Mount Faucet; provide ½" x 8"O.C. Open Body Back Splash Faucet; 9" or 10" swing spout, chrome finish;

   a. Fisher Mfg. Co. 13269*M112
   b. T&S Brass model B-2342*M112

2. Provide work sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide with 6" tail piece.

   a. Fisher Mfg. Co., 22209*M112
   b. Chicago Faucet 1367-NF

C. Provide Waste / Scraping Sink, adjacent and to staff right of work sink, as shown, provide standard Metal Top integral sink, 6"W. x 20"D. x 8"H. Provide in the sink, a removable S/S waste collection pan, sized 1/4" less in width & length and 1" shorter in height than the sink bowl. Waste collection pan constructed of 18 ga. 304 S/S with 1/4" diameter holes in bottom and sides at 3/4" O.C. max. Provide with Two (2) Component Hardware model P68-1010 heavy duty stainless steel straight back drop handles; One (1) each centered on the interior of each side. Provide Four (4) - 1/4"L. x 1/8" dia. studs welded to the bottom of the pan, One at each corner to support the pan 1/4" off the bottom of the sink. Provide with the following;

1. Centered behind the scraping sink, provide a Back Splash Mount Spring Type Pre-rinse Spray; 8" centers dual valve back splash mount, flexible stainless steel hose wrapped with stainless steel support spring with wall bracket to adjacent wall. Complies with April 2007 "LEEDS for Schools" Water Efficiency (WE) Credit 4: Process Water Use Reduction - maximum water

use of 1.4 GPM.

a. Fisher Model 13390*M112; 1.15 GPM consumption.
b. T & S model B-0108-C*M112; 1.2 GPM consumption.

2. Provide sink bowl with 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide each with 6" tail piece.

a. Fisher Mfg. Co., 22209*M112
b. Chicago Faucet 1367-NF*M112.

D. Provide Electrical Receptacle boxes where shown, per standards. Electrical device(s), connection(s) and cover plate(s) by Other Trades.

1. Provide (3) backsplash Electrical Receptacle boxes where shown per standards for Electrical Receptacle boxes. Horizontally punch the face of the backsplash and provide receptacle box on back of back splash.

E. At staff left end, as shown and as detailed, provide standard In Line Knife Rack.

F. Provide, a tier of (3) Drawers, at staff left end, as where shown, per standards, in Enclosed Cabinet Base.

G. Provide Vertical Cutting Board Rack, on staff right side of drawers, as shown, as detailed and per standards. Provide with (2) Carlisle model Sparta Spectrum Evershield high density polyethylene cutting boards with permanent NSF logo imprint. Hygienic surface texture, rounded corners, smooth on both sides. Provide 18" x 24" x ½"thick ~~Provide custom sized 18" x 24" x ½" thick~~ <REPLACED BY ADDENDA 1>: color green (09) for salads.

H. Furnish and mount at back of table, extending from the staff left end of the table, a 12" wide x 11-0" long, standard Elevated Shelf with flat top and standard turn down with toe-in at all sides; self at 18" above table top.

I. Support elevated shelf with "Knife" tapered cantilever support brackets stud bolted to shelf bottom and continuously welded to 1-5/8" O.D., 16GA. stainless steel tubing penetrating the back

splash and gusset welded to the rear table legs at 18" AFF.

J. Provide Open Frame Base, per standards. No front crossrails at under counter serviceable or mobile / movable items. Provide with standard 77" Stationary Undershelf where shown.

ITEM NO. B21 - MULTI-FUNCTION FOOD PROCESSOR
REQUIRED

A. Provide Fleetwood Food Service Master model food processor; overall 12-1/2"L. x 10 1/4"W. Stainless steel casing and a cast aluminum body, handle and upper cover assembly; cast aluminum discs with stainless steel knives; and a plastic ejection discs; Two throats for various sized products and angled discharge chute; motor stops automatically when hopper cover is opened,; 3/4 HP, 115/60/1. Provide with the following discs;

a. E10, Slicing Disc, 3/8",
b. E5, Slicing Disc, 3/16"
c. E4, Slicing Disc, 5/32"
d E2, Slicing Disc, 1/16"
e. D8; dicing disc, 5/16"

ITEM NO. B22 - UTILITY CART
TWO (2) REQUIRED - TWO (2) BY ALTERNATE

A. Provide Rubbermaid model 342488 OWHT, Utility Cart, 3 shelves, open sided, 33-5/8"L x 18-5/8"W x 37-5/8"H, smooth surface, handles, plastic construction, brushed aluminum uprights, 4" swivel casters, HACCP, assembly required, off white.

ITEM NO. B23 - BIN; 550 LBS CAP ICE
REQUIRED

A. Provide Hoshizaki model B-700PF Ice Bin; overall 44"W. x 32"D. x 46"H. Top-hinged front-opening door, approximately 550-lb ice storage capacity, for top-mounted ice makers, vinyl clad, painted legs included, protected w/HoshiGuard antimicrobial agent.

ITEM NO. B24 - ICE MAKER W/O BIN
REQUIRED

A. Provide Hoshizaki model no. KM-650MAH Ice Maker; overall 22"W. x 27-9/16"D. x 37-7/17"H. Crescent cube-Style; air-cooled; self-contained condenser; approximately 512-lb capacity/24-hrs; uses 21.1 gallons of water per 100lbs of ice; stainless steel finish; R-404A refrigerant; S/S evaporator; removable air filter; 208-230v/60/1

B. Provide Cuno Food Service Water Filtration Products IceAssure 1-1 single cartridge ice machine water filtration system, overall 3-5/8"W. X 18-7/8"H. X 4-9/16"D. SQC sanitary quick change cartridge; auto shut-off valve in filter head; pressure gauge; 1.5 GPM flow, 10,000 gallon filter life capacity. Includes (1) quick change CFS8112-S 1-micron graded density modified carbon block for sediment and chlorine reduction plus premium performance scale inhibitor; reduces particles down 1 micron; ANSI/NSF listed for Standard 42-Chlorine, Taste / Odor Reduction Class I; Standard 42, Particulate Reduction Class II. Mount in an accessible location on the back wall.

ITEM NO. B25 - CABINET; ELEVATED WALL
REQUIRED

A. Provide Jamestown Metal Products Inc. P203-48, steel wall cabinet with double hinged doors. Overall 48"L. x 12"D. x 30"H. Fabricated of 18Ga. furniture steel as integral units, flush face joints, angle reinforced or welded corners, 1-1/4"W. exposed face rails and stiles with 3/4" x ½" rabbet for doors, finished ends. 5/8" thick insulated double pan doors with 18 ga. outer and 20 gauge inner heads, 14 ga. reinforced hinge attachment points, rubber door bumpers. Shelves adjustable on ½" centers, flanged down 1" all edges with front and back having 45° angle turn-up back to bottom of shelf, supported on cadmium plated brackets inserted in slots in vertical supports. Satin chromium plated hardware, (5) knuckle institutional stainless steel hinges with lubricating spacers, fixed handles attached on 4" centers, nylon roller friction catches. Chemically cleaned metal is iron phosphate coated, rinsed and receives prime and finish coat of bake acrylic. Color Gray #415.

ITEM NO. C1 - RANGE; H.D. (2) BURNER BOILER TOP
REQUIRED

A. Provide Garland model 36ES15*M112, heavy duty electric range with boiling plate top & storage base; overall 18"W. X 36"D. X 36"H. Top consists of two heat zones, each controlled by three heat switch, single phase only; standard with stainless steel front and black powder coat epoxy sides, S/S front rail; storae base with stainless steel door; all controls are mounted at a convenient level on the switch panel; 6KW. Provide with the following;

1. 460V, 1Ph wiring.
2. Swivel Casters, set of four (4) 2 locking, 2 non-locking (CK1128)

B. Secured to the floor beneath the rear casters and located to properly position equipment below fire suppression nozzles, provide Posi-Set mobile cooking equipment locators; overall 9-3/4"L. x 5-3/4"W. x 1"H. Upward opening channel shaped caster guide constructed of flame regardant thermoplastic resin; able to resist 500 psi direct force; set in sealant and secure to floor per manufacturers recommendations with manufacturer provided floor inserts.

ITEM NO. C2 - OVEN - STEAMER ELECT. COMBINATION
REQUIRED

A. Provide Rational model SCC-102 Combi-Steamer Self Cooking Center®; overall 38.250"D x 42"W x 40" H. (10) 18"x26" or (20) 12"x20" pan capacity; 7 Self Cooking Control Modes; 3 Combi-Steamer modes for Steaming - Hot Air - Combi-Steaming; high-performance fresh steam generator; clear control panel with pictograms; core temperature probe with 6 measuring points; sensor controlled cabinet humidity; automatic cleaning system; Seamless hygienic cooking cabinet with rounded corners; integral, maintenance-free grease extraction system; halogen cooking cabinet lighting; automatic vapor quenching; humidifying function; 5 programmable air speeds; integral fan impeller brake; rear-ventilated double glass doors; door handle with right/left and slam function; drip collector and door drip pan; mobile oven rack; all-round heat insulation; integral hand shower with infinitely variable regulation; automatic retracting; separate solenoid valves; for normal and soft water; HACCP data memory and output via integral USB interface. Provide with the following options (in lieu of standard);

1. Installation Kit (8720.1554US)
2. 480/60/3ph
3. UG 1 stationary Oven stand (60.30.004) ~~OR UG I Mobile Oven Stand, open base, S/S construction, undershelf, legs w/casters (60.30.058)~~ <DELETED BY ADDENDA 1>
4. Descaler (60.70.497)
5. Preventive maintenance Kit (PM KIT)

B. Secured to the floor beneath the rear casters and located to properly position equipment below fire suppression nozzles, provide Dormont model PS - Posi-Set mobile cooking equipment locators; overall 9-3/4"L. x 4-1/4"W. x 1"H. Upward opening channel shaped caster guide constructed of flame regardant thermoplastic resin; able to resist 500 psi direct force; set in sealant and secure to floor per manufacturers recommendations with manufacturer provided floor inserts.

C. Provide with Two (2) Dormont model W75B2Q48*M112 Safety System Hi-PSI® Water Connector Hose; 3/4" dia.; 48" long; covered with stainless steel braid; brass two way quick disconnect on one end; NPT male thread on one end; limited lifetime warranty.

ITEM NO. C3 - HOOD; TYPE 1 W/ FIRE SUPPRESSION
BY OTHER TRADES

ITEM NO. C4 - HOOD; TYPE 1 W/ FIRE SUPPRESSION
BY OTHER TRADES

ITEM NO. C5 - CONVECTION OVEN; ELECTRIC DBL STACK
ONE (1) REQUIRED - ONE (1) BY ALTERNATE

A. Provide LANG Manufacturing Model ECSF-ES2 (OCEF-2-S)*M112 Chef Series electric double stack convection ovens with EnviroStar Control Package; overall 40.4"W. X 74"H. X 40"D. Two full-size units; each with steam injection and simultaneous-opening heavy duty doors with dbl. pane tempered glass windows; cool-touch handles; stainless steel exterior and porcelainized steel cooking compartments; reversing direction powerful rear mounted two speed multi-blade fan; compartment lights; 12 position pan slides and six pan racks per compartment; fully enclosed back; door interlock switch; back-up control. EnviroStar Control

Package includes; Soft-Touch knob controls; Knob-set temperature in 25 degree increments with LED indicators; knob-set timer with large LED countdown display; both Fahrenheit [°F] and Celsius [°C] on same label; 1-Shot & Pulse Steam touch pads; Pulse Steam - Interval between 1-second pulses is adjustable from 1 to 180 minutes; Cook/Hold touch pad (150°F automatic setback); HIGH-LOW speed fan touch pad; Power-ON touch pad (activates compartment lighting) Provide with the following options;

1. (4) swivel casters, front (2) with brakes.
2. 480V / 3PH operation.

B. Provide with Two (2) Dormont model W37B2Q48*M112 Safety System Hi-PSI® Water Connector Hoses; 3/8" dia.; 48" long; covered with stainless steel braid; NPT male thread on one end; brass two way quick disconnect on one end; limited lifetime warranty.

C. Secured to the floor beneath the rear casters and located to properly position equipment, provide Posi-Set mobile cooking equipment locators; overall 9-3/4"L. x 5-3/4"W. x 1"H. Upward opening channel shaped caster guide constructed of flame regardant thermoplastic resin; able to resist 500 psi direct force; set in sealant and secure to floor per manufacturers recommendations with manufacturer provided floor inserts.

ITEM NO. C6 - STEAMER; ELECTRIC 10 PAN CONVECTION
REQUIRED

A. Provide Cleveland Range, Inc. Model No. 24-CEA-10*M112, pressureless two compartment steamer; overall 24"W. x 34.94"D. x 65..44"H. Twin vertical electric atmospheric steam generators; (5) - 12" x 20" x 2-1/2" pans per cavity; cold water condenser; manual operation mode; cooking cycle completion alarm; automatic boiler fill and blow down; coved compartment corners with removable pan slides; heavy duty doors with replaceable gaskets; Type 304 S/S exterior paneling, cooking compartments and steam generator; insulated compartments; instant steam stand by mode; slam latch door mechanisms; Two rear mounted independent steam generators, each with its own cleaning port and Two each 8KW heating elements; left hand door hinging. Backflow prevention device required by others.

1. Electronic Timer with Load Compensating Feature, two compartment (ETC2).
2. P/N 106174 Descaling Solution, (6) one-gallon containers with quart markings (DISSOLVE)
3. P/N 107142 Boiler Descaling Pump Kit, for 15 psi boilers (BDPK)

B. Provide with Two (2) Dormont model W75B2Q48*M112 Safety System Hi-PSI® Water Connector Hose; 3/8" dia.; 48" long; covered with stainless steel braid; brass two way quick disconnect on one end; NPT male thread on one end; limited lifetime warranty.

C. Provide Kleensteam® II, Water Filter Assembly, for floor model steamers, includes (1) CV cartridge, (1) AR-10 filter cartridge, dip tube & ScaleKleen 2.2-lb packet, wall-mounting bracket & gauge assembly (9797-21)

1. Provide with (5) additional AR-10 filter cartridges.

ITEM NO. C7 - KETTLE; ELECT 40 GAL TILT
ONE (1) REQUIRED - ONE (1) BY ALTERNATE

A. Provide Cleveland model KEL-40-TSH short series electric tilting 40 gallon steam jacketed kettle; overall 45"W. X 39"D. X 35"H. to the rim top. Self-contained; steam jacket filled with treated water; accurate, consistent solid state temperature controls - less than ±1°C variance; operating temperature range from 145° - 260°F; controls include LED indicator for heat cycle, LED indicator for low water, Power ON/OFF switch, adjustable temperature control dial; water resistant controls, splash-proof construction; large pouring lip; re-inforced rolled rim; welded-in heating elements; kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish; rear mounted easy access pressure gauge and pressure relief valve; color coded easy to read pressure gauge with "green" and "vent air zone"; 50 psi steam jacket rating; 50 psi safety valve; solid state water level control; splash proof element cover with a double gasket seal; tilt mechanism of roller bearings and case hardened self-locking worm and segment gear; 1 5/8" O.D. tri-leg supports with level adjustable feet for floor bolting; typical approvals include UL., CSA, CE, NSF and ASME. Provide with the following options;

1. Kettle shall comply with CSD-1 requirements.
2. Hot & Cold Water Faucet (DPK)
3. Kettle Markings (KM)
4. Pan carrier (PCK)
5. 2" draw-off (TS2)
6. Spring Assisted Cover (CHS)
7. Drain stainer (DS)

B. Provide with Two (2) Dormont model W50B2Q48*M112 Safety System Hi-PSI® Water Connector Hose; ½" dia.; 48" long; covered with stainless steel braid; brass two way quick disconnect on one end; NPT male thread on one end; limited lifetime warranty.

C. Provide with a draw-off drain bucket with drain and hose. Provide Vollrath model 78740 stainless steel bain marie pan, 6-1/2”Dia. X 7-5/8”H. Punch opposing sides of pan near upper rim and provide a hinging S/S wire hanging handle. Loop of wire handle to hang over kettle draw-off with pan suspended below. Pan to be easily removable. Provide in the bottom of the pan, a Component Hardware E32-4900 stainless steel flat strainer drain with 1-1/2” NPS outlet. Provide on the outlet, Component Hardware model E22-4121, 1-1/2” x 4” nickel plated brass tailpiece. Provide on the tail piece, 1-1/2”I.D. plastic hose extending to the floor sink, secured with a stainless steel radiator clamp.

ITEM NO. C8 - STAND; DRAIN DRAWER
BY ALTERNATE

A. By alternate, provide Cleveland model ST-42 Equipment Stand; overall 42"W. x 21-3/8"D. x 18"H. Open base with Two (2) sliding drain drawers & splash screens; stainless steel top and legs.

ITEM NO. C9 - KETTLE; ELECTRIC TWIN 6 GAL STEAM
BY ALTERNATE

A. By alternate, provide Cleveland Range Inc. model no. TKET-6-T*M112, twin, tilting, 6 gallon electric table top kettles; overall 45"W. X 21"D. X 22-3/4"H. to top of kettle rim. Kettles are; self-contained 2/3 steam jacketed; all 304 S/S with balanced manual tilt mechanism on shared center console; solid state temperature controls with less than 1° variance; rear

mount pressure gauge and relief valve; self locking marine type tilting mechanism; welded in heating elements; large pouring lips; solid stare water level control; water resistant controls; pressure safety valve; permanently filled steam jacket needs no refilling; standard wattage. Provide with the following;

1. Kettle shall comply with CSD-1 requirements.
2. Where shown, on the back of the shared center console, mounting bracket (FBKT) with common hot and cold (DPK) water faucet with swing spout.
3. 480v, 60Hz 3ph.
4. Lift off covers for each kettle. (CL)
5. Food strainers (FS)
6. P/N 408802 Kettle Brush Kit, includes clean-up brush, paddle, brush (KBK).

B. By alternate, provide with Two (2) Dormont model W50B2Q48*M112 Safety System Hi-PSI® Water Connector Hose; ½" dia.; 48" long; covered with stainless steel braid; brass two way quick disconnect on one end; NPT male thread on one end; limited lifetime warranty.

ITEM NO. C10 - OVEN; MICROWAVE
REQUIRED

A. Provide Panasonic model NE-3280*M112 heavy duty commercial microwave oven. Overall 25-9/16"W. x 20-3/4"D. x 18-9/16"H.; 3200 watts with Four magnetrons having top and bottom energy feed; 1.6 cu ft. cavity capacity accommodates (2) 4" deep full size pans; 8 programmable memory pads; 16 memory capability; 3 stage cooking; Five power levels; self diagnostic; S/S cabinet and cavity; digital display; removable center shelf; drop down type door; oven light; cord with NEMA 6-30P.

ITEM NO. C11 - TABLE; MOBILE EQUIPMENT
REQUIRED

A. Provide overall 30"W. x 30"L. x 36" high to work top. Construct top in accordance with standard specifications for Metal Tops.

5. Flat top with all edges having 1-1/2"x 90° straight turn down with ½" toe-in on 30° angle.

B. Provide Open Frame Base, per standards.

1. Provide with standard 24" Stationary Undershelf .
2. Provide below the top, (2) ladder support frames spaced 18-1/2" apart for 18" x 26" pans. Each frame with (8) horizontal 1-1/2" x 1-1/2" x 24"L. x 16 ga. S/S angle pan slides welded to (2) vertical 2" x ½" x 16ga. S/S tubes. Tube supports with slides shall be easily removable; top of tubes sliding upward over 3/4"L. x 3/8" dia. studs spot welded to bottom of top and setting down over 3/8"L. x 3/8" dia. studs spot welded to top of under shelf.

C. Provide (4) swivel casters; (2) with brakes.

ITEM NO. C12 - CABINET; MOBILE HOT-PROOF
ONE (1) REQUIRED - ONE (1) BY ALTERNATE

A. Provide Cres-Cor Model No. 121-PH1818D*M112. Cabinet, Mobile Heater-Proofer, non-insulated; Overall 24-1/4"W. x 32"D. x 69-3/4"H. Removable heater-proofer assembly; removable slides for 18- 18"x26" trays; welded and riveted aluminum exterior and interior with right hinged Lexan door and front drip trough; (2) - 960W. heaters; gravity door latch; 180° holding and 95% humidity thermostats; blower motor in lift out back mount air tunnel; 5" Diameter swivel neoprene casters

1. Provide with door left hinged.

ITEM NO. C13 - GRIDDLE W/ CLAMSHELL HOODS; ELECT
FUTURE BY OWNER

A. Design based on Lang model Two sided cooker shall be a LANG Manufacturing Model 148TH, electric 48" Clamshell" & Griddle combination; overall 48"W. X 31.9"D. X 18.5"H.. Electric heated smooth griddle with Incoloy sheathed elements clamped to bottom of griddle plate; air cooled control panel; 1" thick polished cooking surface with 5-1/2" high rear & side splash shields; full front S/S grease trough; 8 qt. capacity grease drawer; all S/S base cabinet; ACCU-TEMP Snap-action controls for each 12" of griddle surface; an electric heated1400°F Clamshell Hood factory mounted on left side; with six sheathed infrared heating elements, enclosed in a stainless steel hood, hinged to a mounting bracket with spring assisted lift; auto-ON when unit is lowered; a 3" gap from the griddle surface; and all

the features listed. Provide with the followings;

1. Additional Clamshell® Hood for model 148TH, (factory installed) (CSE24)
2. Griddle/Clamshell Stand, 47-3/4"W x 25"D x 25-1/2"H, open base w/undershelf, tubular legs w/casters, stainless steel construction (ES-G48C)
3. Custom grooving, entire 48" top; (in increments of 12", NOTE: max 24" grooving on left side & 24" on right side GROOVING)
4. Provide clam shells with master Power Switch(s) for CSE24 Hoods which will prevent hoods from automatically turning on when lowered.

B. Secured to the floor beneath the rear casters and located to properly position equipment below fire suppression nozzles, provide Dormont model PS - Posi-Set mobile cooking equipment locators; overall 9-3/4"L. x 4-1/4"W. x 1"H. Upward opening channel shaped caster guide constructed of flame regardant thermoplastic resin; able to resist 500 psi direct force; set in sealant and secure to floor per manufacturers recommendations with manufacturer provided floor inserts.

ITEM NO, C14 - WATER FILTER; COMBI
REQUIRED

A. Provide Selecto Scientific model SMF Steamer Guard Flash 5000 with SMF IC600 pre filter; system part: #81-6000; regeneration cartridge: #108-068; Wall Mounted System: 15W. X 8"D X 28”H. Reduces lime scale build-Up; reduces calcium, alkalinity & bad taste and odor; supply high quality, hardness free water; high efficiency hydrogen resin technology; rated capacity for scale & alkalinity - 5,000 gallons, total capacity: 87,700 Grains; flow rate 1 - 5 gpm; 40– 125 psi water pressure; 40°– 100° F operational temperature range; ½" barded Inlet/Outlet Size; Tank: 10” Dia. X 38” Tall.

ITEM NO. D1 - SINK; 3 COMPARTMENT W/ SCRAP SINK
REQUIRED

A. Provide overall 2'-6"W. x 10'-0"L. x 34" high to work top. Construct in accordance with standard specifications for Rolled

Rim Sinks.

1. 3"H x 1-1/2" raised box rim at exposed side and staff right end.
2. 10"H. x 2"W. sloped top at back and staff left end splash at wall.

B. Provide in the following configuration front the staff right end; 20"W. cantilevering right end drain board; 20"W. X 26 1/2"D. X 6"H. scraping bowl with bottom mounted 6"W. X 26 ½"D. X 6"H. waste collection well with removable basket; (3) 20"W. X 26 1/2"D. X 12"H. wash, rinse and sanitize bowls; 20"W. cantilevering left end drain board.

C. The Waste Collection Well extends 6" down from scrapping bowl bottom (overall 12"H.). In the well, provide a removable S/S waste collection pan, 5.5"W. x 2'-2"D. X 5"H. Waste collection pan constructed of 18 ga. 304 S/S with 1/4" diameter holes in bottom and sides at 3/4" O.C. max. Provide with a 1/2"Dia. S/S rod, approx. 9.5"L. near the upper pan lip and centered in the collection pans depth. Rod to function as a lift handle for pan removal. Provide Four (4) - 1/4"L. x 1/8" dia. studs welded to the bottom of the pan, One at each corner to support the pan 1/4" off the bottom of the sink.

D. Provide centered on wash/rinse/sanitize sink partitions, Two (2) 3/4" x 8"O.C. Open Body Back Splash Faucets, with 10" or 12" swing spout, chrome finish;

1. Fisher Mfg. Co. Model 5412*M112 (10" swing spout)
2. T&S Brass model B-0290*M112

E. Provide the Three (3) wash/rinse/sanitize bowls with 2" rough chrome rotary action lever drains having stainless steel bar and flat stainless steel strainer plate. Provide each with 6" tail piece.

1. Fisher Mfg. Co., 22209*M112
2. Chicago Faucet 1367-NF*M112

F. Provide in the bottom of the waste collection well, a Fisher model 6556 drain with removable basket strainer. 4-1/2" diameter for 3 ½" opening, chrome plated brass body, brass

clamping ring, stainless steel basket with drain plug.

G. Centered behind the scraping bowl, provide a Back Splash Mount Spring Type Pre-rinse Spray; 8" centers dual valve back splash mount, flexible stainless steel hose wrapped with stainless steel support spring with wall bracket to adjacent wall. Complies with April 2007 "LEEDS for Schools" Water Efficiency (WE) Credit 4: Process Water Use Reduction - maximum water use of 1.4 GPM. Fisher Model 13390*M112; 1.15 GPM consumption.

H. Sink supported on standard Open Frame Base with cantilevering right and left end drain boards. Front and end crossrails below sinks (no rear crossrail).

1. Stud bolted to the bottom of the staff right drain board, provide 14 ga. S/S hat channels for mounting the hose reel shown.

ITEM NO. D2 - COLLECTOR; FOOD WASTE
BY ALTERNATE

A. By alternate, provide Salvajor model P914 scrapping, pre-flushing & collecting system; overall 36-1/2"L. X 23-1/2"D. x 34"H. Tank and legs of stainless steel; removable, lightweight tableware salvage basin designed to trap tableware of all types; removable, lightweight perforated scrap basket designed to retain fibrous waste; water recycling 3/4HP centrifugal pump with corrosion resistant housing and impeller; corrosion resistant pre-plumbed water control assembly including pre-wired solenoid valve, automatic water blender, back flow preventing check valves, unions, ½" shut-off valves; model SS-33 motor controller in NEMA 4X watertight corrosion resistant enclosure with magnetic contactor, 24 volt Safety Circuitry, line disconnect, start-stop push buttons, run light.

1. Install as shown on the plan.

Inferred by change order to add pre-rinse at tray return area collector;

Add paragraph C. as follows;

C. Centered behind the Food Waste Collector basin, punch the back

splash and provide a Back Splash Mount Spring Type Pre-rinse Spray; 8" centers dual valve back splash mount, flexible stainless steel hose wrapped with stainless steel support spring with wall bracket to adjacent wall. Complies with April 2007 "LEEDS for Schools" Water Efficiency (WE) Credit 4: Process Water Use Reduction - maximum water use of 1.4 GPM. Fisher Model 13390*M112; 1.15 GPM consumption.

ITEM NO. D3 - CONDENSATE HOOD; TYPE II
BY OTHER TRADES

ITEM NO. D4 - WASHWASHER; HI TEMP DOOR TYPE
BY ALTERNATE

By Letter from Owner;

Want Meiko dish machine (Hobart to not be accepted as equivalent).

A. By alternate, provide Meiko Model DV120.2T Dishwasher, Variotronic door type, high temperature with built-in booster and extend height hood; overall 27-1/4"W. X 29-1/2"D. X 68-3/4"H. EQUIVALENT BY HOBART <PER ADDENDA 1> Higher hood w/27" clearance; approx. 54 racks/hour capacity; Three variable programmed time/pressure cycles; utilizes only 1.13 gallons of rinse water per rack; automatic fill, automatic start, and automatic reset; · Pumped drain for both floor and wall drain applications; self cleaning cycle - automatic cleaning of the wash chamber following machine shutdown; stainless steel non-clogging wash and rinse arms; sloped ceiling is safer for the user and prevents dripping of soiled water onto sanitized ware; front mounted controls with digital cycle and temperature displays; powerful 2 Hp wash pump; all 304 and 316L stainless steel construction for advanced corrosion resistance; Type A air gap system eliminates need for vacuum breaker; field-convertible for use in either straight-through or corner applications three variable programmed time/pressure cycles; may be installed in a corner or straight-thru configuration; fully automatic operation, Auto-Safe wash/rinse temperature control; Soft Start fine china & glassware protection system; built-in 9KW Booster Heater with Power Rinse Pump - guarantees constant pressure and temperature during final rinse; 6KW tank heater. Provide with the following options;

1. (4) sheet pan rack, 20" x 20", holds 4 sheet pans
2. External vent fan control w/adjustable delay timer (exhaust fan by others)
3. Install in a straight thru configuration.
4. Internal detergent & rinse additive dispensing system.

B. By alternate, provide on the incoming water line to the booster heater, an Everpure model EV9799-11*M112, HTS-11 Kleenware System water filtration system; overall 4-3/4"W. x 12.5"H. High capacity, high temperature scale control system for warewashing equipment; metering flow thru head; effective up to 200° F; clear bowl and transparent HT-10 cartridge w/HydroBlend which inhibits limescale build-up and reduces corrosion, (1-pack).

C. By alternate, provide Traex Rack-Master (4) way indexed dishwasher racks; open bottoms & sidewalls; handles on all four sides; co-polymer beige plastic with double wall construction; snap fit extenders. Provide the following models;

1. Four (4) model TR-1, full size pot / pan / glass ware rack, 3-1/4" inside height, flat open bottom.
2. Two (2) model TR-2, full size flatware rack, 3-1/4" inside height, open bottom with mesh design.

ITEM NO. D5 - DISH TABLE; CLEAN "L"
BY ALTERNATE

A. By alternate, provide "L" shaped, as shown/detailed on drawings with long leg 72"L. and short (dish machine) leg approximately 48"L., all 30"W. x 34"H. from work top to floor. Slope dish table top for positive drainage.

B. By alternate, construct top in accordance with standard specifications for Dish Table Tops. Lip top into dishwasher in watertight manner. Provide with the following;

1. Standard Backsplash, 10"H. x 2"W. at all walls. In the corner, angle dish table back splash at 45° angle for 12"

between perpendicular legs of dish table as shown. Angled back splash shall have top return into corner to adjacent walls with a positive slope back onto dishtable. Wall edge of corner filler shall lip down 90° to fit into a wall secured "Z" clip. Front edge shall seal to sloped top of backsplash with no exposed fasteners.

2. At exposed edges of top, provide a 3"H. box edge. Turn top up vertically 3"H. w/ 1 ½" flat top, turn down 1-1/2".

C. Mount top on standard Open Frame Base. No front cross rails within 20" of dish machine. Provide Standard Removable Undershelf, 4'-8"L. below long leg, as shown.

ITEM NO. D6 - DISH TABLE; SOILED
BY ALTERNATE

A. By alternate, provide overall 68" x 30" x 34"H., as shown/detailed on drawings. Slope dish table top for positive drainage.

B. Construct top in accordance with standard specifications for Dish Table Tops. Lip top into dishwasher in watertight manner. Provide with the following;

1. Standard Backsplash, 10"H. x 2"W. at all walls.
2. At exposed edges of top, provide a 3"H. box edge. Turn top

up vertically 3"H. w/ 1 ½" flat top, turn down 1-1/2".

C. Punch the top for and mount the food waste collector per manufacturers recommendations.

D. Mount top on standard Open Frame Base. (2) "H" leg sets, one either side of the food waste collector. Each leg set with flanged foot on front leg, set in sealant and securely anchored to the floor. Note; Item D2 - Food Waste Collector a minimum of 24" from dish machine.

ITEM NO. D7 - HOSE REEL; UNDER COUNTER
REQUIRED

A. Provide as detailed, exposed reel rinse with spray valve, mounting base & hose support arm rotated with hose off top of reel and spray head supported off the floor, 35' of hose. Provide 12 ga. S/S fixture support bracket, 8"W. x 6"H. Provide with 60° top to bottom tapered sides turned back 90° from the face. Top of side to have 1" 90° inward return which welds to table bottom. Face of bracket punched for control valve. Radius bottom corners ½". Weld stud bolts to top under side, secure hat channels for reel rinse mounting, mount reel rinse and control valve bracket.

1. Stainless Steel Exposed Hose Reel; Exposed reel rinse w/spray valve; all stainless steel; 35 feet of 3/8" ID, 3 ply, 2 braid hose, working pressure of 150 PSI & withstands 140° F water temp., ½" NPT female; adjustable arm positions allow ceiling, wall, under counter mounting.

   c. Fisher 29610. In lieu of standard, provide with Ultra Spray Valve using 1.15 GPM @ 60 PSI
   d. T&S B-7132-01. In lieu of standard, provide with B-0108-C 1.2 GPM spray valve @ 60 PSI.

2. Rear Feed Control Valve; 3" or 4" center to center remote control valve with internal spring loaded checks; rear supply and rear feed connections; lever handles;

   a. Fisher model 2805-CV*M112
   b. T&S model B-0513*M112 with Two (2) B-CVH-1/2 check valves.

3. Backflow prevention required (By Other Trades)

ITEM NO. D8 - TRAY DRYING WALL FAN
BY ALTERNATE

A. By alternate, provide J & D Manufacturing 18" white waterproof fan with wall ceiling mount bracket (available through Global Industrial stock WI968709). UL507 certified waterproof motor; hanging wall/ceiling yoke bracket to allow tilt angle adjustments; overall 22"L. X 24"W. X 11"H. 3-speed 1/3 HP enclosed motor with sealed ball bearings and automatic thermal overload protection; white powder coat finish with (3) painted fan blades; 12' - 3 conductor power cord. Securely mount to wall, where shown, at 78"AFF to bottom of grill. Secure per manufactures recommendations for the wall substrate. Position aimed downward towards back edge of clean dish table.

ITEM NO. E1 - MOP HANGER
REQUIRED

A. Provide Advance - Tabco model K-242*M112, three mop wall mount mop hanger. S/S construction with Three spring action toothed cam to grip mop handles.

ITEM NO. E2 - MOP SINK
BY OTHERS

ITEM NO. E3 - MOP BUCKET AND WRINGER
BY OWNER

ITEM NO. E4 - SHELVING; EPOXY WIRE
REQUIRED

A. Provide, assemble and set in place, the following stationary storage system shelving, as manufactured by AMCO Corporation or equivalent by Intermetro (Metro) Industries Corp., International Storage Systems (ISS) *M112. Shelving design and model numbers are based on AMCO, AMCO II wire shelving, Polygard finish with 12 year anti-rust guarantee , 72" high posts, each unit 4 shelves high, with all standard parts and accessories necessary for a complete installation. Install with shelves at 6" - 28" - 50" - 66" AFF. Unit comprised of A1848PG shelves,

18"W. x 48"L.

ITEM NO. F1 - WASTE BARREL; 44 GAL W/DOLLY
REQUIRED

A. Provide Continental model 4444GY Round Huskee Container, general purpose waste, without lid, 44-gallon capacity, 31-1/2" x 24" dia., made of engineered resins, grey, NSF. Provide with the following;

1. Dolly for round Huskee containers, made of engineered resins, 5" x 18" dia., (5) 3" non-marking casters, black
2. Huskee Lid, funnel top, for Huskee container model #4444, 22-1/4" x 5-1/2", NSF, grey

ITEM NO. F2 - HOSE REEL; WALL MOUNT
REQUIRED

A. Mounted to the wall, where shown, provide as detailed, a stainless steel exposed hose reel rinse w/spray valve; stainless steel finish; 35 feet of 3/8" ID, 3 ply, 2 braid hose, working pressure of 200 PSI & withstands 140° F water temp., ½" NPT female; adjustable arm positions allow ceiling, wall, under counter mounting.

1. Fisher 29610*M112 for wall mounting.
2. T&S B-7132-01*M112.

B. Provide 12 ga. S/S fixture support bracket, 8"W. x 6"H., secure to dish table underside with welded stud bolts, where shown. Provide bracket with 60° top to bottom tapered sides turned back 90° from the face. Top of side to have 1" 90° inward return which welds to table bottom. Radius bottom corners ½". Punch the face for the faucet fitting.

C. Provide mounted on fixture bracket, Rear Feed Control Valve; 3" or 4" center to center remote control valve with internal spring loaded checks; rear supply and rear feed connections; lever handles;

1. Fisher model 2805-CV*M112
2. T&S model B-0512*M112 with Two (2) B-CVH-1/2 check valves.

D. Provide ½" Pressure Vacuum Breaker; high hazard anti-siphon, anti-spill, pressure type vacuum breaker; rough chrome finish. Provide without Tee handle.

1. Watts 008QT*M112
2. T&S B-0967*M112
3. Fisher 14443

ITEM NO. F3 - DISH TABLE; SOILED "U"
REQUIRED

A. Provide "U" shaped, as shown on drawing with dish machine leg 100"L. x 30"D.; tray return leg approximately 116"L. x 30"D.; soak sink leg approx. 63"L. x 24"D.; all 34"H. from work top to floor. Slope dish table top for positive drainage.

B. Construct top in accordance with standard specifications for Dish Table Tops

1. Provide at exposed edges of top, provide a 3"H. box edge. Turn top up vertically 3"H. w/ 1 ½" flat top, turn down 1-1/2".
2. Standard 8"H. x 2"W. sloped top splashes at walls. Lip dish table into dish machine in a water tight manner.

C. Between dish machine leg and tray return leg, angle dish table back splash at 45° angle for approx. 16" between the perpendicular legs of dish table as shown. Angled back splash shall have top return into corner to adjacent walls with a positive slope back onto dishtable. Wall edge of corner filler shall lip down 90° to fit into a wall secured "Z" clip. Front edge shall seal to sloped top of backsplash with no exposed fasteners.

D. As detailed at the tray return window, extend the dish table top through approx. 6'-8"W. wall opening, extending 1" into cafeteria, with 3/4" high inverted "V" edge, turn down 4" and back to wall, closed with ends.

E. Stop back splashes at 4" back from return window jamb and provide 2"H. wall flush turn-up for 4" to opening and extending thru pass opening flush with jambs. A rolling counter door (by Other Trades) shall extend down over 2" turn-up on dish room side of wall.

F. At the hose reel location; punch the back splash top for the Hose Reel Riser pipe; mount hose reel control below the tray return leg where shown

G. Punch the top and install food waste collector per manufacturers recommendations.

H. Provide at the staff right end of the silver soak leg, as shown, a standard Dish Table Top integral sink, overall 28"L. x 20"W. x 12"D.

1. Provide centered behind the sink, a 3/4" x 8"O.C. Open Body Back Splash Faucet, with 10" or 12" swing spout, chrome finish;

a. Fisher Mfg. Co. Model 5412*M112 (10" swing spout)
b. T&S Brass model B-0290*M112

2. Provide in the sink bowl, a 2" rough chrome rotary action lever drain having stainless steel bar and flat stainless steel strainer plate. Provide each with 17 ga. x 6" tail piece.

a. Fisher Mfg. Co., 22209*M112
b. Chicago Faucet 1356*M112

I. Mount top on standard Open Frame Base. No front cross rails at waste collection system or within 20" for dish machine. Provide standard Removable Undershelf, approx. 62"L. below the tray return window.

ITEM NO. F4 - COLLECTOR; FOOD WASTE
REQUIRED

A. Provide Salvajor model P914 scrapping, pre-flushing & collecting system; overall 36-1/2"L. X 23-1/2"D. x 34"H. Tank and legs of stainless steel; removable, lightweight tableware salvage basin designed to trap tableware of all types; removable, lightweight perforated scrap basket designed to retain fibrous waste; water recycling 3/4HP centrifugal pump with corrosion resistant housing and impeller; corrosion resistant pre-plumbed water control assembly including pre-wired solenoid valve, automatic water blender, back flow preventing check valves, unions, ½" shut-off valves; model SS-33

motor controller in NEMA 4X watertight corrosion resistant enclosure with magnetic contactor, 24 volt Safety Circuitry, line disconnect, start-stop push buttons, run light.

7. Install as shown on the plan.

B. Provide dish rack slide bar over top of waste collector. Removable 16 ga. S/S - ½" x 1_1/2" x ½" channel at 19" from the staff side dish table rolled rim. Channel inverted with top flush to dish table top, resting on 1-3/8"L. x 1/2"H. x 12 ga. S/S plates continuously welded to interior walls of collector.

By Change Order;

Add paragraph C. as follows;

C. Centered behind the Food Waste Collector basin, punch the back splash and provide a Back Splash Mount Spring Type Pre-rinse Spray; 8" centers dual valve back splash mount, flexible stainless steel hose wrapped with stainless steel support spring with wall bracket to adjacent wall. Complies with April 2007 "LEEDS for Schools" Water Efficiency (WE) Credit 4: Process Water Use Reduction - maximum water use of 1.4 GPM. Fisher Model 13390*M112; 1.15 GPM consumption.

ITEM NO. F5 - DISH MACHINE; 64" 2 TANK HI TEMP
REQUIRED

By Change Order;

Want Meiko dish machine (in lieu of Hobart which was bid by the food service contractor).

A. Provide Meiko model K-64ETdouble tank, hot water sanitizing rack conveyor dishmachine; overall 80"L. X 2'-6 1/4"W. X 77 1/8"H.. EQUIVALENT BY HOBART <PER ADDENDA 1> Wash zone with 3 hp pump motor, and final rinse zone; 180°F/82°C minimum fresh water sanitizing rinse; capacity of 277 racks per hour; will consume an 0.83 U.S. gals. per rack; NSF, UL and CUL listed; thermostatically-controlled electric tank heating elements. Double-wall, insulated construction on top, front, and rear; Four upper wash arms with 15" (381mm) wash area and four lower

wash arms with 14” (356mm) wash area ; Slotted, concave wash nozzles and captivated end caps; minimum 14" separation between wash and final rinse arms; synchronized rack rail pawl bar system; side drive system; front-sloping tanks bottoms; fully automatic operation including auto-fill and auto-start; separate compartment actuator switches to ensure wash, recirculating rinse and final rinse are energized only when a rack is in place; external, easily operable, lever-operated drain system; low level heater protection; wash pump motors are self-draining, internal and vertically installed; stainless steel pump housing and impeller; electro mechanical controls with a 24 VAC control circuit; single point electrical connection; easily removable wash arm recirculating rinse arm block manifold systems, final rinse arms, easily opened large front access doors remain open without latches; large, removable stainless pan strainers; built-in pressure regulator; single point drain connection. Provide with the following options;

1. Right to Left operation
2. Tall hood option to increase vertical clearance from 1’ 6”(457mm) to 2’ 2”.
3. External vent fan control.
4. (2) Vent cowl collar(s) with adjustable damper - 4” W x 16” Dx 7” H (102x406x178mm). One at each end.

B. Furnish and install with dishwasher, from the vent cowls, One (1) at each end 20 ga. 4" x 16" stainless steel duct and extend to 3" above finish ceiling, with 1" stainless steel perimeter trim at ceiling.

C. Provide Traex Rack-Master (4) way indexed dishwasher racks; open bottoms & sidewalls; handles on all four sides; co-polymer beige plastic with double wall construction; snap fit extenders. Provide the following models;

1. Four (4) model TR-1, full size pot / pan / glass ware rack, 3-1/4" inside height, flat open bottom.
2. Four (4) model TR-2, full size flatware rack, 3-1/4" inside height, open bottom with mesh design.
3. Eight (8) model TR-3, full size peg rack for plates & trays, 3-1/4" inside height.

ITEM NO. F6 - DISH TABLE; CLEAN

REQUIRED

A. Provide as shown on drawing, overall 86"L. x 30"W. x 34"H. from work top to floor. Slope dish table top for positive drainage.

B. Construct top in accordance with standard specifications for Dish Table Tops.

1. Standard 8"H. x 2" sloped top back splash at wall.
2. 3"H. x 1-1/2" box rim at exposed sides.
3. Lip top into dishwasher in watertight manner per dish machine manufacturers recommendations.

C. Mount top on standard Open Frame Base. No front cross rails at under counter equipment. Provide standard Removable Undershelf, 2'-9"L. at staff left end.

ITEM NO. F7 - CART; DISH & TRAY TRANSPORT ~~TRAY CART; AND TRAY TRANSPORT~~ <CHANGED BY ADDENDA 1>

REQUIRED

A. Provide InterMetro Industries Corporation model no. SSD16*M112, side load plastic dish and tray cart, overall 38-15/16"W. x 20"D. x 31-7/8"H. Constructed of seamless molded high density plastic with rigid polyurethane foam core; bins have 6° tilt; (4) ball bearing pre-lubricated swivel casters with neoprene tires, (2) with brakes, all bolted to chassis.

ITEM NO. F8 - BOOSTER HEATER; ELECTRIC

REQUIRED

A. Provide Hatco Corp., "Imperial" custom Model S-45*M112 providing a rise from 120° to 180° for Dish Machine Item No. F5. S/S exterior front; sides, back and bottom of gray enamel finish. Tank shall be 10 year warrantied Castone. Front accessible controls; pre-plumbed, wired and calibrated. Furnish with temperature/pressure relief valve, pressure reducing valve, two temperature/pressure gauges, high temperature limit control and low water cut-off, on-off switch with pilot light. 23-1/2"W. x 23"D. x 31-3/8"H. Provide the following options;

1. Adjustable 6" stainless steel legs.

ITEM NO. F9 - TRAY DRYING WALL FAN
REQUIRED

A. Provide J & D Manufacturing 18" white waterproof fan with wall ceiling mount bracket (available through Global Industrial stock WI968709). UL507 certified waterproof motor; hanging wall/ceiling yoke bracket to allow tilt angle adjustments; overall 22"L. X 24"W. X 11"H. 3-speed 1/3 HP enclosed motor with sealedball bearings and automatic thermal overload protection; white powder coat finish with (3) painted fan blades; 12' - 3 conductor power cord. Securely mount to wall, where shown, at 78"AFF to bottom of grill. Secure per manufactures recommendations for the wall substrate. Position aimed downward towards back edge of clean dish table.

ITEM NO. G1 - TRAY SLIDE; WALL MOUNTED
BY OTHER TRADES

ITEM NO. H1 - REFRIGERATOR; REACH-IN
REQUIRED

A. Provide Hoshizaki model RH2-SSB*M112, Tempguard® (2) section reach-in refrigerator; overall 55"W x 33.6"D x 84.5"H. Stainless steel interior and exterior; ducted air distribution system; (3) heavy duty epoxy shelves standard per section - adjustable in 1" increments; Primary and backup cabinet door perimeter heaters; manual on/off switch. Cabinet walls are 2 3/8” thick, insulated with R-134A foamed in place polyurethane ;interior incandescent light automatically activated ;die cast legs and stainless steel feet. Two full height doors constructed of high grade 300 Series stainless steel inside and out; door hinges are all metal with tension spring closure; doors stay open at 105° and are self-closing at 75°; snap in magnetic door gaskets; door hinging is field reversible ; cylinder door locks are standard. High efficiency refrigeration system with large capacity condenser and evaporator; TempGuard’s® EverCheck® controls monitor high and low temperatures, high pressure, high and low voltage, clean filter and cabinet temperature functions; controls located on operator side; refrigeration system mounted on insulated rotocast platform and is removable; evaporator coil is coated for extended life; solid state digital controls; removable, cleanable air filter; hot gas condensate evaporator; 115 volt units equipped with cord

and plug; R-404A refrigerant with expansion valve control; Two year parts and labor warranty on entire unit; Five year parts warranty on compressor. Energy Star. Provide with the following options in lieu of standard;

1. Casters, 4", set of four - two with brakes (HS-3546)
2. Two Door Foot Pedal (HS-3514)
3. (18) pair of S/S bottom support combination pan slides for 18 x 26 and 12 x 20 pans.

ITEM NO. H2 - SERVING UNIT; MOBILE 4 PAN HOT
REQUIRED

A. Provide Mod-U-Serve Model MCT-HF4-MOD*M112 mobile (4) pan hot well unit - modified length; overall approx. 6'-5 1/2"L. X 3'-0 1/2"D. X 3-0"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires, all with brakes; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; 18 gauge S/S undershelf with 18" high ends and 4" high back. Undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; top having 12" x 20" individually controlled hot foot wells rated at 1000 watts each with infinite switches. All S/S to be type 304 with number 4 finish.
Provide the following options;

1. Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. 10"H. S/S front apron in lieu of full front panel.
3. Common Drain & Manifold, for (4) wells, (MCT-DRN4). Well drains with individual valves, manifold to left end with master valve. Provide grommeted hole in bottom shelf and extend and extend drain line thru.
4. Recess top to support 18" x 26" pans over the hot wells.
5. 8" extended top depth overhanging staff side; overall top depth of 36.5".
6. High School - 36" counter height.
7. Fill Faucet, single at right end of wells, with 4' quick disconnect flex hose (MCT-FF1)

8. Where shown, mount food guard specified under a separate Item No.

ITEM NO. H3 - DISH CART; 11" ROUND 240 CAPACITY
REQUIRED

A. Provide Intermetro Industries Corp. Model No. PCD-11*M112 cart 11" dishes; overall 26-5/8"W. x 26-5/8"L x 31-7/8"H. Non-adjustable molded polymer; (4) columns for maximum 11" diameter dishes; on four (4) B5DN swivel casters (two with brakes); with standard 6-mil protective vinyl cover. Obtain a tray from owner and verify it fits prior to procuring.

ITEM NO. H4 - FOOD GUARD; 1 SHELF- STAFF SELF SERVE
REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (4) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1” round, mirror finish stainless steel tubing; tubing mounted 3-3/4” below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18”H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary. Corners radiused 1".

ITEM NO. H5 - 3 PENDANT HEAT LAMPS & CLG TRACK
REQUIRED

A. Provide Hatco Decorative Heat Lamps model DL-760-CT *M112 cord mount to ceiling light track; shade overall 12 1/2"Dia x 8.5"H. Powder coated or gloss vented lamp shade with shade mounted

on-off switch;
2. Provide each lamp shade with 100 watt (incandescent comparable) compact fluorescent light bulbs with coated shatter proof bulbs.
3. Track Mount Bar, 4', black, (DL-TRACK-4B)
4. Black electrical drop cord.
5. Custom shade color as selected by architect.
6. Provide cord length to support shade at 60" AFF.

ITEM NO. J1 - OVEN - STEAMER ELECT. COMBINATION
BY ALTERNATE

A. By alternate, provide Rational model SCC-102 Combi-Steamer Self Cooking Center®; overall 38.250"D x 42"W x 40" H. (10) 18"x26" or (20) 12"x20" pan capacity; 7 Self Cooking Control Modes; 3 Combi-Steamer modes for Steaming - Hot Air - Combi-Steaming; high-performance fresh steam generator; clear control panel with pictograms; core temperature probe with 6 measuring points; sensor controlled cabinet humidity; automatic cleaning system; Seamless hygienic cooking cabinet with rounded corners; integral, maintenance-free grease extraction system; halogen cooking cabinet lighting; automatic vapor quenching; humidifying function; 5 programmable air speeds; integral fan impeller brake; rear-ventilated double glass doors; door handle with right/left and slam function; drip collector and door drip pan; mobile oven rack; all-round heat insulation; integral hand shower with infinitely variable regulation; automatic retracting; separate solenoid valves; for normal and soft water; HACCP data memory and output via integral USB interface. Provide with the following options (in lieu of standard);

1. Installation Kit (8720.1554US)
2. 480/60/3ph
3. ~~UG 1 stationary Oven stand (60.30.004) OR~~ <DELETED BY ADDENDA 2> UG I Mobile Oven Stand, open base, S/S construction, undershelf, legs w/casters (60.30.058)
4. Descaler (60.70.497)
5. Preventive maintenance Kit (PM KIT)
6. Twenty Fry baskets (6019.1150)

B. Secured to the floor beneath the rear casters and located to properly position equipment below fire suppression nozzles, provide Dormont model PS - Posi-Set mobile cooking equipment

locators; overall 9-3/4"L. x 4-1/4"W. x 1"H. Upward opening channel shaped caster guide constructed of flame regardant thermoplastic resin; able to resist 500 psi direct force; set in sealant and secure to floor per manufacturers recommendations with manufacturer provided floor inserts.

C. With Two (2) Dormont model W75B2Q48*M112 Safety System Hi-PSI® Water Connector Hose; 3/4" dia.; 48" long; covered with stainless steel braid; brass two way quick disconnect on one end; NPT male thread on one end; limited lifetime warranty.

ITEM NO. J2 - HOOD; TYPE 1 W/FIRE SUPPRESSION
BY OTHER TRADES

A. BY OTHER TRADES

ITEM NO. J3 - CABINET; MOIST HOT HOLDING
BY ALTERNATE

A. By alternate, provide Winston Products Company Inc. model HA-4522-HR-5 reach-in CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 74.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters, mobile, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; door hinging field reversible; manual fill water pan; lift off dutch doors w/ magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W. . Provide with the following;

1. Door hinged right.
2. Cord exit rear.
3. 9.6" Top Cover Extension to 84.5"H.

ITEM NO. J4 - TABLE; WORK W/ U SHELF
BY ALTERNATE

A. By alternate, provide overall 2'-6"W. x 4'-4"L. x 36" high to work top. At 30" from the staff left end, miter the staff right end at 45° for 2'-4" as shown. Construct top in accordance with standard specifications for Metal Tops.

6. With back splash, standard 6"H. x 2"W. sloped top splash with ½" turn down and closed ends at wall.

2. With flat top with exposed edges having 1-1/2"x 90° straight turn down with ½" toe-in on 30° angle.

B. Open Frame Base, per standards. Provide with standard full length Stationary Undershelf as shown.

ITEM NO. J5 - FREEZER; ROLL-IN
BY ALTERNATE

A. By alternate, provide Traulsen model AIF132LUT-FHS*M112, (1) section roll-in freezer for 66"H. max. racks; overall 35-1/2"W. x 35-9/16"D. x 83-1/2"H. Stainless steel front/back, sides, doors, louver rail and floor; heavy gauge anodized aluminum interior and door liner; self contained ½ HP condensor, accepts 66"H. rack; Intela-Traul controls.

1. Five year compressor warranty.
2. Left hinged door.

ITEM NO. J6 - CABINET; MOIST HOT HOLDING
BY ALTERNATE

B. By alternate, provide Winston Products Company Inc. model HA 4522 PT-HR-5 pass thru CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 74.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters , mobile, pass-thru, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; door hinging field reversible; manual fill water pan; lift off dutch doors w/ magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W. . Provide with the following;

1. 9.6" Top Cover Extension to 84.5"H.
2. Doors hinged right.
3. Cord exit controls side

ITEM NO. J7 - PAN RACK; UNIVERSAL ROLL-IN
BY ALTERNATE

A. By alternate, provide Cres-Cor Model No. 207-UA-12AC*M112, roll-In refrigerator/hot cabinet racks, overall 24-1/2"W. x 25-1/8"D. x 64-1/2"H. Extruded aluminum welded construction,

Twelve (12) universal angle racks for 12" x 20" and 18" x 26" pans of which 10 sets are removable (2 are not) adjustable on 1-1/2" centers, heavy duty 250° 5" diameter swivel casters. Equivalent by Beveles.

ITEM NO. J8 - WARMER; FRY DUMP STATION
BY ALTERNATE

A. By alternate, provide Hatco model GRFHS-26*M112 Glo-Ray® Fry Holding Station; overall 26.13"W. X 23.25"D. X 21.75"H. Countertop; Electric; metal sheathed elements; incandescent lights; pre-set thermostatically controlled heated base; S/S construction; 1200 watts.

ITEM NO. K1 - MERCHANDISER; HOT DBL SHELF
REQUIRED

A. Provide a Hatco Glo-Ray Designer Merchandising Warmer model GR2SDS-54D*M112; overall 60 1/8""W. X 26-5/8"D. X 30-3/8"H. Two (2) slopped, thermostatically controlled, heated display bases with blanket type element; pre-focused elevated warmer with tubular metal sheathed infrared heaters & shatter proof incandescent display lights above each heated base; full view tempered glass sides. Front and back edge of bases and elevated shelves having designer color insert, color selected by the Architect. With cord and plug. Provide the following options;

1. Breath guards on each shelf on student side.

ITEM NO. K2 - SERVING UNIT; MOBILE UTILITY TOP
REQUIRED

A. Provide MOD-U-Serve Mobile Flat Top Counter model MCT-FT5-MODIFIED; overall approx. 80"W x 36.5"D x 36"H ; Frameless construction with 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires; brakes on all casters; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; 18 gauge S/S steel undershelf with 18" high ends and 4" high back; undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; all stainless steel to be type

304 with number 4 finish. Provide the following options;

1. Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. 10"H. S/S front apron in lieu of full front panel.
3. 8" extended top depth overhanging staff side; overall top depth of 36.5".
4. High School - 36" counter height.

ITEM NO. K3 - SERVING UNIT; MOBILE 3 PAN REFRIGERATED
REQUIRED

A. Provide MOD-U-SERVE Mobile Cold Food Counter model MCT-CF3-MODIFIED; overall approx. 57"W (at the student side) x 36.5"D x 36"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; Heavy duty 5" diameter plate casters with gray rubber tires. Brakes on all casters; 14 gauge S/S top with 2" turndown on all sides and sound deadening; Removable S/S or plastic laminate front panel; 18 gauge S/S under shelf with 18" high ends and 4" high back. Refrigerated cold well; top having mechanically cooled 9" deep S/S cold pan with removable pan rail set down 3" from top; bottom slopes to 1" drain; self contained R-404A condensing unit; pan support bars for (3) - 12" x 20" pans; Provide with following options:

1. Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. As shown, staff right and left side of unit mitered back at 113° from front of unit to an overall unit depth of 36.5".
3. Recess top to support 18" x 26" pans over the well.
4. 10"H. S/S front apron in lieu of full front panel.
5. Extend well drain down thru grommeted hole in bottom shelf.
6. 8" extended top depth overhanging staff side; overall top depth of 36.5".
7. High School - 36" counter height.
8. Where shown, mount food guard specified under a separate Item No.

ITEM NO. K4 - FOOD GUARD; SHELF-STAFF/SELF SERVE

REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (3) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1" round, mirror finish stainless steel tubing; tubing mounted 3-3/4" below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18"H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary. Corners radiused 1".

ITEM NO. K5 - NOT USED

ITEM NO. K6 - DISH CART; 11" ROUND 240 CAPACITY
REQUIRED

A. Provide Intermetro Industries Corp. Model No. PCD-11*M112 cart 11" dishes; overall 26-5/8"W. x 26-5/8"L x 31-7/8"H. Non-adjustable molded polymer; (4) columns for maximum 11" diameter dishes; on four (4) B5DN swivel casters (two with brakes); with standard 6-mil protective vinyl cover. Obtain a tray from owner and verify it fits prior to procuring.$582.00

ITEM NO. L1 - SERVING UNIT; STATIONARY UTILITY TOP
REQUIRED

A. Provide MOD-U-Serve Mobile Flat Top Counter model MCT-FT5, Overall approx. 75-1/2"L (at student side edge) x 36.5"D x 36"H. Frameless

construction with 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; removable S/S or plastic laminate front panel; 18 gauge S/S steel undershelf with 18" high ends and 4" high back; undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; all stainless steel to be type 304 with number 4 finish. Provide th

1. Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. Provide with S/S legs in lieu of casters.
3. As shown, staff right of unit mitered back at 135° from front of unit to an overall unit depth of 36.5".
4. Front of serving unit modified, without front apron to allow cup dispensers to protrude inward (as detailed). Top reinforced additionally (due to deletion of front apron) to support beverage equipment /soft serve/ ice machine shown.
5. 8" extended top depth overhanging staff side; overall top depth of 36.5".
6. High School - 36" counter height.

ITEM NO. L2 - MERCHANDISER; SOUP
BY VENDOR

A. Design based on Vollrath model 7203107*M112; Cayenne® Twin Well Soup Merchandiser with Menu Board & Variety Graphics; overall 24-9/16"L x 14-9/16"W x 33-1/8"H. Holds (2) 7-1/4 qt. insets; self-insulating wells; cast aluminum element with non-stick coating, 120V, 700W per well, 11.7A, 5-15P plug,, UL, NSF, USA made

ITEM NO. L3 - SOFT SERVE; 1 FLAVOR
FUTURE BY OWNER

A. Design based on Taylor model 702*M112 single flavor soft serve machine; overall 18-7/16"W. x 31-7/8"D. X 36-3/8"H. Counter model; air-cooled self-contained; single flavor; 20qt. hopper; 4qt. freezing cylinder; indicator lights; solid state controls; standby; s/s finish; (1) 4.900 BTU/hr compressor; R404A; 1hp motor. Provide with the following options;

1. Air cooled
2. Sneeze Guard
3. Draw Valve Lock
4. Hopper Lock
5. Cord & Plug set.

ITEM NO. L4 - DISPENSER; 2 HEAD CONCENTRATED JUICE
BY VENDOR

A. Design based on Cornelius model 45200103 Quantum Juice Dispenser, SLJ1000; overall 10-3/4"W. X 27-1/8"D. X 34-1/2"H. 2 valve; portion control; illuminated face; self-contained refrigeration system; post mix; 1/3 HP compressor; R-134A.

B. Shall have One (1) Dormont model W375B72*M112 Safety System Hi-PSI® Water Connector Hose; 3/8" dia.; 72" long; covered with stainless steel braid; NPT male thread on one end; NPT female thread on one end; limited lifetime warranty.

ITEM NO. L5 - ICE DISPENSER; MANUAL FILL
REQUIRED

A. Provide Servend M-45*M112 ~~Provide Servend –45*M112~~ <CORRECTED BY ADDENDA 1>, ice dispenser with 45 lbs ice storage, overall 15"W x 28"D x 24-1/4"H. 24 ga. 304 stainless steel cabinet with

merchandiser front; ½" dia. stainless steel rod ice agitator bar welded at 45° to ½" stainless steel shaft; positive on/off gate assisted ice delivery; drip tray; front serviceable drain connections and electrical components; limited Two year parts and One year labor warranty.

B. Provide with Dormont model W25B72*M112 Safety System Hi-PSI® Water Connector Hose; 1/4" dia.; 72" long; covered with stainless steel braid; NPT male thread on one end; NPT female thread on one end; limited lifetime warranty.

ITEM NO. L6 - CUP DISPENSER; 3 TUBE
REQUIRED

A. Provide Dispense-Rite model CTC-R-3SS, (3) tube cup dispenser in S/S cabinet; overall 16-1/8" x 8-1/8" x 23"D. Cup dispenser tubes are model Rite-1, one-size-fits-all holding 6oz. to 44oz. cup sizes with rim diameters of 2-5/8" to 4-5/8", 7-3/8" S/S ring bezel, 22"L. tube length. Each tube supplied with two different compression springs (F-foam & P-paper); 304 S/S construction; for paper, plastic and foam cups in vertical, horizontal or angled mounting; NSF listed.

1. Dispensers to mount horizontally in the tray slide support wall as detailed.

B. Provide each with 3/4" x 3/4" x 18ga. S/S perimeter trim, with mitered corners. Trim tack welded to dispenser side with outward turned angle flush to dispenser face.

ITEM NO. M1 - CABINET; MOIST HOT HOLDING
REQUIRED

A. Provide Winston Products Company Inc. model HA 4522 PT-HR-5 pass thru CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 74.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters , mobile, pass-thru, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; door hinging field reversible; manual fill water pan; lift off dutch doors w/ magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W. . Provide with the following;

4. 9.6" Top Cover Extension to 84.5"H.
5. Doors hinged right.
6. Cord exit controls side

ITEM NO. M2 - REFRIGERATOR; PASS THRU
ONE (1) REQUIRED - ONE (1) BY ALTERNATE ~~FUTURE~~ <CHANGED BY ADDENDA 3>

A. Provide Hoshizaki model PTR1SSB-FS-FS*M112 Tempgaurd Stainless Steel Door Pass Thru Refrigerator; overall 27.5"W. X 35.9"D. X 84.5"H. Stainless steel interior and exterior; ducted air distribution system; (3) heavy duty epoxy shelves standard - adjustable in 1" increments; Primary and backup cabinet door perimeter heaters; manual on/off switch. Cabinet walls are 2 3/8" thick, insulated with R-134A foamed in place polyurethane ;interior incandescent light automatically activated ;die cast legs and stainless steel feet. Two full height doors constructed of high grade 300 Series stainless steel inside and out; door hinges are all metal with tension spring closure; doors stay open at 90° and are self-closing at 85°; snap in magnetic door gaskets; door hinging is field reversible ; cylinder door locks are standard. High efficiency refrigeration system with large capacity condenser and evaporator; TempGuard's® EverCheck® controls monitor high and low temperatures, high pressure, high and low voltage, clean filter and cabinet temperature functions; controls located on operator side; refrigeration system mounted insulated rotocast platform and is removable; evaporator coil is coated for extended life; solid state digital controls; removable, cleanable air filter; hot gas condensate evaporator; 115 volt units equipped with cord and plug; R-404A refrigerant with expansion valve control. Provide with the following options;

1. 4" casters; Two with brakes.
2. (12) pair of S/S bottom support combination pan slides for 18 x 26 and 12 x 20 pans.
3. Foot pedal - 1 each side.
4. Doors hinged right.

ITEM NO. M3 - CABINET; MOIST HOT HOLDING
BY ALTERNATE

C. By alternate, provide Winston Products Company Inc. model HA 4522 PT-HR-5 pass thru CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 74.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters , mobile, pass-thru, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; door hinging field reversible; manual fill water pan; lift off dutch doors w/ magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W. . Provide with the following;

1. 9.6" Top Cover Extension to 84.5"H.
2. Doors hinged right.
3. Cord exit controls side

ITEM NO. N1 - SERVING UNIT; MOBILE 4 PAN HOT
REQUIRED

A. Provide Mod-U-Serve Model MCT-HF4-MOD*M112 mobile (4) pan hot well unit ; overall 5'-4"L. X 3'-0 1/2"D. X 3-0"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires, all with brakes; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; 18 gauge S/S undershelf with 18" high ends and 4" high back. Undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; top having 12" x 20" individually controlled hot foot wells rated at 1000 watts each with infinite switches. All S/S to be type 304 with number 4 finish.
Provide the following options;

1. 10"H. S/S front apron in lieu of full front panel.
2. Common Drain & Manifold, for (4) wells, (MCT-DRN4). Well drains with individual valves, manifold to left end with master valve. Provide grommeted hole in bottom shelf and extend and extend drain line thru.
3. Recess top to support 18" x 26" pans over the hot wells.
4. 8" extended top depth overhanging staff side; overall top depth of 36.5".
5. High School - 36" counter height.
6. Fill Faucet, single at right end of wells, with 4' quick disconnect flex hose (MCT-FF1)

7. Where shown, mount food guard specified under a separate Item No.

ITEM NO. N2 - DISH CART; 11" ROUND 240 CAPACITY
BY ALTERNATE

A. By alternate, provide Intermetro Industries Corp. Model No. PCD-11*M112 cart 11" dishes; overall 26-5/8"W. x 26-5/8"L x 31-7/8"H. Non-adjustable molded polymer; (4) columns for maximum 11" diameter dishes; on four (4) B5DN swivel casters (two with brakes); with standard 6-mil protective vinyl cover. Obtain a tray from owner and verify it fits prior to procuring.$ 582.00

ITEM NO. N3 - FOOD GUARD; SHELF-STAFF/SELF SERVE
REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (4) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1” round, mirror finish stainless steel tubing; tubing mounted 3-3/4” below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18”H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary. Corners radiused 1".

ITEM NO. N4 - 3 PENDANT HEAT LAMPS & CLG TRACK
REQUIRED

A. Provide Hatco Decorative Heat Lamps model DL-760-CT *M112 cord mount to ceiling light track; shade overall 12 1/2"Dia x 8.5"H.

Powder coated or gloss vented lamp shade with shade mounted on-off switch;

1. Provide each lamp shade with 100 watt (incandescent comparable) compact fluorescent light bulbs with coated shatter proof bulbs.
2. Track Mount Bar, 4', black, (DL-TRACK-4B)
3. Black electrical drop cord.
4. Custom shade color as selected by architect.
5. Provide cord length to support shade at 60" AFF.

ITEM NO. O1 - SERVING UNIT; MOBILE 3 PAN REFRIGERATED
REQUIRED

A. Provide MOD-U-SERVE Mobile Cold Food Counter model MCT-CF3; overall 36.5"D x 36"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; Heavy duty 5" diameter plate casters with gray rubber tires. Brakes on all casters; 14 gauge S/S top with 2" turndown on all sides and sound deadening; Removable S/S or plastic laminate front panel; 18 gauge S/S under shelf with 18" high ends and 4" high back. Refrigerated cold well; top having mechanically cooled 9" deep S/S cold pan with removable pan rail set down 3" from top; bottom slopes to 1" drain; self contained R-404A condensing unit; pan support bars for (3) - 12" x 20" pans; Provide with following options:

1. Student side of unit approx. 6' 3-1/2"L. and as shown, angling back are each end at 22 ½° for approx. 5-3/4". Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. Recess top to support 18" x 26" pans over the well.
3. 10"H. S/S front apron in lieu of full front panel.
4. 8" extended top depth overhanging staff side; overall top depth of 36.5".
5. High School - 36" counter height.
6. Where shown, mount food guard specified under a separate Item No.

ITEM NO. O2 - FOOD GUARD; 1 SHELF-STAFF/SELF SERVE

REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (4) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1" round, mirror finish stainless steel tubing; tubing mounted 3-3/4" below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18"H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary. Corners radiused 1".

ITEM NO. P1 - DISH CART; 11" ROUND 240 CAPACITY
REQUIRED

A. Provide Intermetro Industries Corp. Model No. PCD-11*M112 cart 11" dishes; overall 26-5/8"W. x 26-5/8"L x 31-7/8"H. Non-adjustable molded polymer; (4) columns for maximum 11" diameter dishes; on four (4) B5DN swivel casters (two with brakes); with standard 6-mil protective vinyl cover. Obtain a tray from owner and verify it fits prior to procuring.

ITEM NO. P2 - SERVING UNIT; MOBILE 4 PAN HOT
REQUIRED

A. Provide Mod-U-Serve Model MCT-HF4-MOD*M112 mobile (4) pan hot well unit ; overall 5'-4"L. X 3'-0 1/2"D. X 3-0"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires, all with brakes; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; 18 gauge S/S undershelf with 18"

high ends and 4" high back. Undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; top having 12" x 20" individually controlled hot foot wells rated at 1000 watts each with infinite switches. All S/S to be type 304 with number 4 finish.
Provide the following options;

1. 10"H. S/S front apron in lieu of full front panel.
2. Common Drain & Manifold, for (4) wells, (MCT-DRN4). Well drains with individual valves, manifold to left end with master valve. Provide grommeted hole in bottom shelf and extend and extend drain line thru.
3. Recess top to support 18" x 26" pans over the hot wells.
4. 8" extended top depth overhanging staff side; overall top depth of 36.5".
5. High School - 36" counter height.
6. Fill Faucet, single at right end of wells, with 4' quick disconnect flex hose (MCT-FF1)
7. Where shown, mount food guard specified under a separate Item No.

ITEM NO. P3 - FOOD GUARD; 1 SHELF-STAFF/SELF SERVE REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (4) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1" round, mirror finish stainless steel tubing; tubing mounted 3-3/4" below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18"H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary.

Corners radiused 1".

ITEM NO. P4 - 3 PENDANT HEAT LAMPS & CLG TRACK
REQUIRED

A. Provide Hatco Decorative Heat Lamps model DL-760-CT *M112 cord mount to ceiling light track; shade overall 12 1/2"Dia x 8.5"H. Powder coated or gloss vented lamp shade with shade mounted on-off switch;

1. Provide each lamp shade with 100 watt (incandescent comparable) compact fluorescent light bulbs with coated shatter proof bulbs.
2. Track Mount Bar, 4', black, (DL-TRACK-4B)
3. Black electrical drop cord.
4. Custom shade color as selected by architect.
5. Provide cord length to support shade at 60" AFF.

ITEM NO. Q1 - PAN RACK; UNIVERSAL ROLL-IN
BY ALTERNATE

A. By alternate, provide Cres-Cor Model No. 207-UA-12AC*M112, roll-In refrigerator cabinet racks, overall 24-1/2"W. x 25-1/8"D. x 64-1/2"H. Extruded aluminum welded construction, Twelve (12) universal angle racks for 12" x 20" and 18" x 26" pans of which 10 sets are removable (2 are not) adjustable on 1-1/2" centers, heavy duty 250° 5" diameter swivel casters.

ITEM NO. Q2 - REFRIGERATOR; ROLL-IN
BY ALTERNATE

A. By alternate, provide Traulsen model no. ARI 2-32 LUT-FHS*M112 roll-in (2) section roll-in refrigerator; overall 68"W. x 39-1/8"D. x 83-1/2"H. Stainless steel exterior front/back, sides, doors, louver rail and interior floor; heavy gauge anodized aluminum interior walls and door liner; interior rack guides; self contained ½ HP condensor; wired for 115V, 13.4A., 1079W.

1. With (5) year compressor warranty.
2. Both doors hinged left.

ITEM NO. Q3 - NOT USED

ITEM NO. Q4 - OVEN; ELECTRIC DBL CONVEYOR
ONE (1) DECK REQUIRED - 2ND DECK BY ALTERNATE

A. Provide Blodgett model MT1828E-Conveyor Oven, Electric, single deck by base bid, double-deck by alternate; overall 50"L. X 35"D. X 60"H (double deck). Forced, heated air impingment cooking; double deck: each deck fully independent; stainless steel construction; fully insulated on all sides; electrically heated baking compartment with two blowers to evenly distribute heat across baking zone; 18"W. conveyor belt constructed of stainless steel wire mesh; 28"L. baking zone; solid state side mounted control panel with 600°F maximum thermostat and digital display of adjustable belt speed; double chimney kit; heat shield; 24" stainless steel stand w/casters; start-up inspection service by a factory authorized service agent; 11KW each. Provide with the following options;

1. By base bid, provide the lower conveyor oven on the double deck stand with capability to accept the 2nd oven in the future.. By alternate, provide a 2nd conveyor oven stacked atop the base bid unit. ~~By alternate provide the double stack conveyor oven.~~ <CHANGED BY ADDENDA 2>
2. Provide (2) 12" shelf extensons by base bid; provide (2) additional by alternate (for the 2nd oven). ~~Provide (2) 12" shelf extensions by base bid; provide (4) by alternate.~~ <CHANGED BY ADDENDA 2>
2. Left to right belt movement.

ITEM NO. Q5 - HOOD; TYPE 1 W/ FIRE SUPPRESSION
BY OTHER TRADES

ITEM NO. Q6 - CABINET; MOIST HOT HOLDING
REQUIRED

D. Provide Winston Products Company Inc. model HA-4522-HR-5 reach-in CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 72.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters , mobile, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; right hinged door is field reversible; manual fill water pan; lift off dutch doors w/

magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W.

1. Door hinged right, as shown.
2. Cord exit rear.

ITEM NO. Q7 - TABLE; MOBILE WORK W/ U SHELF
REQUIRED

A. Provide overall 33"W. x 36"D. x 36" high to work top. Construct top in accordance with standard specifications for Metal Tops.

1. At abacking wall, provide 6"H. X 2" sloped top splash with ½" turndown and closed ends.
2. Flat top with exposed edges having 1-1/2"x 90° straight turn down with ½" toe-in on 30° angle. Provide with flat top and exposed edges with standard and 90°turndown with toe-in.

B. Provide with a single underhung standard Drawer in standard Enclosed Cabinet Base.

C. Provide Open Frame Base, per standards.

1. Provide with standard full length Stationary Undershelf.
2. Provide with (4) swivel casters, front (2) with brakes.

ITEM NO. Q8 - TABLE; WORK W/ UNDER SHELF
REQUIRED

A. Provide overall 2'-8"W. x approx. 60"L. (at wall) and angling 45° for 10" at tray slide x 36" high to work top. Construct top in accordance with standard specifications for Metal Tops;

1. Standard 6"H. x 2" splashes with 45° sloped top and ½" turn down at abacking walls.
2. Flat top with exposed edges having 1-1/2"x 90° straight turn down with ½" toe-in on 30° angle at staff side; 90° straight turn down for 2" at abutting equipment end and tray slide., with standard turn down edge with toe-in at exposed sides.
3. Right end mitered at 45° degrees as shown.

B. Provide with standard Open Frame Base and 46" standard Stationary Undershelf.

ITEM NO. R1 - SERVING UNIT; MOBILE 2 PAN HOT
REQUIRED

A. Provide Mod-U-Serve Model MCT-HF2-MOD*M112 mobile (2) pan hot well unit - modified length; overall approx. 8'-0"L. X 3'-0 1/2"D. X 3-0"H. Frameless construction utilizing 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires, all with brakes; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; 18 gauge S/S undershelf with 18" high ends and 4" high back. Undershelf is held back 6" from front panel forming a utility chase for plumbing and electrical services; top having 12" x 20" individually controlled hot foot wells rated at 1000 watts each with infinite switches. All S/S to be type 304 with number 4 finish.
Provide the following options;

1. Field measure and coordinate custom length of unit and work shelf with wall supported tray slide as shown. Wall supported tray slide (By Other Trades).
2. Wells located at staff right end, as shown.
3. Recess top to support 18" x 26" pans over the hot wells.
4. 10"H. S/S front apron in lieu of full front panel.
5. Common Drain & Manifold, for (2) wells, (MCT-DRN2). Well drains with individual valves, manifold to left end with master valve. Provide grommeted hole in bottom shelf and extend and extend drain line thru.
6. 8" extended top depth overhanging staff side; overall top depth of 36.5".
7. High School - 36" counter height.
8. Fill Faucet, single at right end of wells, with 4' quick disconnect flex hose (MCT-FF1)
9. Where shown, mount food guard specified under a separate Item No.

ITEM NO. R2 - MERCHANDISER; HOT DBL. SHELF
REQUIRED

A. Hatco Glo-Ray Designer Merchandising Warmer model GR2SDH-54D*M112, overall 60-1/8"W. X 27"D. X 26"H. Two (2) horizontal / non slopped, thermostatically controlled, heated display bases with blanket type element; pre-focused elevated warmer with tubular metal sheathed infrared heaters & shatter proof incandescent display lights above each heated base; full view tempered glass sides. Front and back edge of bases and elevated shelves having designer color insert, color selected by the Architect. With cord and plug. Provide the following options;

1. Breath guard on each shelf on student side.

ITEM NO. R3 - NOT USED

ITEM NO. R4 - FOOD GUARD; 1 SHELF-STAFF/SELF SERVE REQUIRED

A. Provide Mod U Serve Elite Service/Self-Service Sneeze Guard ; standard size for a (2) pan hot well unit. High shelf food guard with adjustable awning style front glazing for staff or self serve use. Constructed of 1” round, mirror finish stainless steel tubing; tubing mounted 3-3/4” below top and reinforced with stainless steel milled mounting receptacle having stainless steel flange on top; overall height 18”H; pivoting 3/8" x 15"H. front glass adjustable on S/S pivot hinge with thumb screw; 3/8" x 13.5"D. top serving shelf. Food Guard to be provided and mounted by Mod-U-Serve, integral to serving unit with necessary reinforcing to prevent movement and deflection. Provide the following modifications;

1. In lieu of glass top shelf, provide cast polymer fabricated solid surface material; not coated, laminated or of composite construction meeting ANSI Z124. Corian by Dupont or Surell by Formica Corporation. ½" thickness and as required for the shelf span to prevent sagging / deflection from loading or over time. S/S hat channel reinforcing as necessary. Corners radiused 1".

ITEM NO. R5 - NOT USED

ITEM NO. R6 - DISH CART; 11" ROUND 240 CAPACITY REQUIRED

A. Provide Intermetro Industries Corp. Model No. PCD-11*M112 cart 11" dishes; overall 26-5/8"W. x 26-5/8"L x 31-7/8"H. Non-adjustable molded polymer; (4) columns for maximum 11" diameter dishes; on four (4) B5DN swivel casters (two with brakes); with standard 6-mil protective vinyl cover. Obtain a tray from owner and verify it fits prior to procuring.

ITEM NO. S1 - STOP LIGHT; WALL MOUNT
REQUIRED

A. Provide Hubbell Lighting, Inc model Dual Lite, AC-DEX Series special wording incandescent sign; overall 11"W. X 7-1/2"H.. Thermoplastic sign housing with steel faceplate frame; open face diffuser for special wording applications; universal directional knock-out chevrons; matching mounting canopy provided; mounts to 31/2" or 4" octagon, 4" square or standard plaster rings; 120VAC, 60 Hz operation ; two 5000 hour, 145V, 15T6 incandescent lamps; (3) year full warranty. Configured as follows;

1. Single Face.
2. Back Mounting
3. Bright white finish.
4. AC operation.
5. Letter color - Red
6. Background Color - White
7. Special Wording - SW7, “DO NOT ENTER”

ITEM NO. S2/S3 - TURNSTILE; WALK THRU
REQUIRED

A. Provide One (1) each right handed and left handed Alvarado Brass model EDCX-4X-Extended, waist high, three arm turnstile designed for access control with electric lock control in one direction, key lock control in the opposite direction; overall each 34"W. X 40-1/2"H.

B. Cabinet: Formed, welded, ground smooth and polished 14 gauge cold rolled steel; no exterior fasteners visible. Lid: Formed and welded 14 gauge #304 stainless steel, #4 finish, mounted with two hinge assemblies. Head: Solid aluminum, machined to a conical shape and drilled for three press fit and welded

turnstile arms. Arms: 1.5" OD x 16 gauge stainless steel tubing with stainless steel welded cap end. Extended arms extend 20.5" from the inside edge of the cabinet. Ratchet Assembly: cast stainless steel and machined, hardened steel parts. Roller Bearing Assembly: Six precision roller bearings that ride on a cast stainless steel cam. Hydraulic Dampening Assembly: Provides an adjustable tension smooth braking effect to eliminate "rumpslap", over rotation of the turnstile arm; also automatically self centers the arms to the "home" position. Mechanical Turnstile Control: locking and unlocking controlled with continuous duty rated solenoids and spring assemblies moving stainless steel lock arms. Opto Interrupter Rotation Wheel Assembly: Two small, industrial grade, transmit and receive LEDs with a rotation wheel are used to detect arm rotation without the need for micro switches. Power Supply 110 VAC, 60 Hz primary power stepped down and rectified internally to 12 VDC for operation; 75 Watts max. per turnstile. On/Off Switch located on the power junction box inside the EDCX cabinet. Power Receptacles (2) internal 110 VAC power receptacles for field work and testing. Provide with the following;

1. Failsafe Operation The electrically controlled direction(s) will unlock upon power loss and provide free passage.
2. Extended Function Turnstile Controller (ATC-FB) The extended function turnstile controller (ATC-FB) expands the option selection and provides the following additional:

   a. Remote Locking; The ATC-FB accepts inputs from a continuous dry contact emitting device to bypass the access control system and allow the EDCX to be remotely locked or "closed" in the electrically controlled direction(s). Provide with remote locking in the entry direction; always locked in exit direction.

3. Turnstile Open/Closed Lights (Available with ATC-FB Turnstile Controller Equipped Units ONLY) Large Red and Green lights are also available to indicate whether the EDCX turnstile is open or closed. This option is used in conjunction with the remote locking and unlocking option.
4. Counter A lithium battery powered LCD counter is installed in the turnstile. Each rotation of the turnstile arm generates a count. One counter is required per direction of travel. The

counter battery has a life expectancy of approximately six years.

5. Computerized Counting Each turnstile rotation outputs a count to Gate Watch, Alvarado's Windows based software program that monitors and records real time patron counts. Counts can be transmitted from the turnstile in several ways, including over as standard, in facility, Ethernet network or using wireless RF devices.
6. Extended Arms; Provide with 20.5" Extended Arms for an overall width of 30".

C. Alvarado Manufacturing Co., Inc. shall warrant the EDCX, from defects in material or workmanship, for a period of ONE YEAR past the date of substantial completion of the turnstile.

D. Provide 6" x 6" 'NO EXIT' sign on servery side turnstile arm cabinet. White lettering engraved thru a red laminate field.

ITEM NO. T1 - WALK-IN REFRIGERATOR
BY ALTERNATE

A. By alternate, furnish all labor, materials, and equipment for complete installation of sectional walk-in refrigerator unit as shown on drawings and specified herein. Shall include lights, thermometers, pilot lights and accessories for complete first class installation. Install compressors, refrigerant piping and refrigerant as specified.

B. Specification is based on walk-in box as manufactured by Kolpak*M112, N.S.F. approved. Alternate manufacturers include Alternate manufacturers include, Penn, Norlake, Master-Bilt. . Alternate manufacturers, as listed here-in, must provide equipment of exact same dimensional size, and comparable construction with similar utility requirements to the walk-in box manufacturer on which this specification is based. Use of equivalent manufacturers equipment shall not require changes to the plan, the equipments location or to plumbing / electrical service designated within the contract documents. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

C. Walk-in refrigerators of less than 3,000 square feet shall

comply with the Energy Independence & Security Act of 2007.

D. Design layout and overall size of walk-in units as shown on plans and as specified. Shall be overall size 6'-9 ½" wide x 17'-9 3/4" long x 8'-6" high from exterior top to bottom of pre-fab floor. Unit shall be installed on recessed floor/slab furnished by General Contractor, see detail on drawings. Install floor at same elevation as finished kitchen floor.

E. Provider of walk-in is required to field measure locations of walls and other building constraints and provide walk-in to fit such conditions. Provide column block outs where shown.

F. Walk-in with minimum R-28, 4" insulated floor designed to with stand uniformly distributed loads of minimum 600 lbs per square foot. 16 ga. galvanized steel on all surfaces. Coordinate walk-in installation with General Contractor. Walk-in shall set on an 8-1/2"D. recessed concrete floor leveled with ½" of fill sand as detailed. Walk-in wear surface shall be 4" concrete (ref. general) atop insulated floor panels. Walk-in wearing surface flush with adjacent kitchen floors. Provide 6 mil. polyethylene film vapor barrier on warm side of floor and wall panels in the recess. FSC shall provide operating fans or install and have evaporators wired to thoroughly ventilate box interior, WITH DOOR REMOVED, while concrete is curing. GC shall provide concrete fill around perimeter of box with redwood / stub panel thermal break at the door before pouring the interior reinforced concrete wear surface. Redwood / stub panel thermal break at door shall completely break any continuity between interior and exterior floor surfaces. Food service contractor is responsible for protecting interior walls of walk-in for installation of interior concrete.

G. Construct all exterior and interior surfaces of .032" stucco patterned aluminum, insulate walk-in throughout, with 4" foamed-in-place, rigid U.L. fire rated, flame retardent type polyurethane insulation sandwiched in between. Polyurethane insulation shall meet ASTME-84 flame spread of less than 25. Minimum "R" factor of 32 for both refrigerator and freezer. Insulation shall be blown using a non-CFC content blowing agent. Construct sections without internal wood or metal structural members and with 100% (excluding skins), polyurethane

insulation. Provide 90° angled sections at all corners. Food service contractor shall provide penetrations thru insulated cabinet exterior & is responsible for sealing them.

1. Provide verification, as required by the code authority, that the box complies with the code requirements for use of foam plastic insulation in buildings and structures. Cost of the verification to be borne by the provider of the walk-in box.
2. Sections are fitted together with mating tongue and groove panel perimeters having thermoplastic hooded gaskets at interior and exterior edges. Provide non-conductive strip, in all exterior sections, at joints where partitions butt. Sections fasten together with quick acting cam, "Posi-Loks". Access ports to cam-locks shall be on interior. Spacing between fasteners on vertical joint shall not exceed 45", at vertical to horizontal joints and horizontal joint, 23". Cover all cam fasteners wrench holes, with thermoplastic press-fit caps.
3. On exposed-to-view exterior of walk-in box panels, provide a 36"H. wainscot of mechanically secured and sealed thereto.

4. Ceiling color, White.

H. Hinged Door shall be 36" x 78". Construct door exterior with 22 ga. stainless steel, interior of same material as interior walls. Door shall be infitting flush type and with insulation same thickness and material as wall sections. Fiberglass Reinforced Plastic door perimeter, jamb and threshold. Heavy duty cast alloy door handle and hinges with powder coat finish. Three (3) positive action self-closing hinges with stainless steel pin and nylon rising cam bearing. Door handle with key lock and inside 1/4 turn safety release handle. Provide thermoplastic gasket with magnetic core at door top and both sides and adjustable sweep gasket at door bottom edge. Provide heater wires around perimeter of door opening and door. Factory-wire heater wires to J-box at door section. Hinge doors as shown on plan.

1. Provide door with automatic door closer that firmly close door to within 1 inch of full closure. Door shall self close. Hinge doors as shown.
2. Provide anti-sweat heater wires around perimeter of door opening and door. Factory-wire heater wires to j-box at door

section.

a. If non-heat controlled antisweat heater(s) are used at entry or reach-in door(s), the total door rail, glass and frame heater shall draw no more than 3.0 watts per square foot of door opening (for coolers).
b. If heat controlled antisweat heater(s) are used at entry or reach-in door(s), and the total door rail, glass, and frame heater power draw is more than 3.0 watts per square foot of door opening (for coolers), the antisweat heat controls shall reduce the energy use of the antisweat heater in a quantity corresponding to the relative humidity in the air outside the door or to the condensation on the inner glass pane.

3. When a concrete wear surface is shown poured atop walk-in box floor panels, provide heated threshold flush in finished floor at entry door and extended height door frame(s) to allow for concrete wear surface and threshold.
4. Provide each door section with exterior, flush mounted, 4-1/2" diameter N.S.F. listed chrome plated dial thermometer.
5. Provide doors into non-refrigerated spaces with an interior mounted thermo-plastic, insulating, slatted curtain.
6. Provide a window in the door. Minimum 14" x 14" window. Refrigerator door(s) window shall be double or triple pane glass with heat-reflective treated glass or gas fill. Window shall be field replaceable. Window centered at 60" aff.
7. Provide door with cylinder operation dead bolt lock with reinforced installation in door and panel, safety release on inside. Provide (5) keys.
8. Exposed-to-view exterior and interior of walk-in doors, provide 36"H. wainscots constructed of .188 - 6061-T6 mill finish aluminum tread plate and 3rd door hinge. Mechanically secure tread plate to door and seal thereto.
9. As shown and required by Item T6, the Air Screen Merchandiser, provide a buck opening in the front of the walk-in box.

I. Interior lighting;

1. On the exterior of the door section, adjacent to the door, provide a light switch w/ pilot light. Light switch is pre-wired to a junction box at the latch side upper corner of the door opening; wiring in conduit concealed within the

insulated panel.

2. Provide Two (2) bulb fluorescent low temperature interior lighting. Approx. 48"L. X 6-3/8"W. x 4"H. gray injection-molded, high impact polycarbonate housing; clear injection-molded, high impact polycarbonate diffuser secured with s/s snap-on latches; high gloss white painted sheet metal reflector; fire retardant, odor-free and non-toxic gasket; low temperature electronic ballasts enclosed and mounted on tray with safety tethers. All interior lights / light sources shall have an efficacy of 40 lumens per watt or more, including ballast losses (if any) or lights shall be used in conjunction with a timer or device that turns off the lights within 15 minutes of when the walk-in cooler or walk-in freezer is not occupied by people.

J. Structurally design ceiling sections to span area shown, without dip or bulge, in horizontal planes and provide exterior ceiling suspension beams where required.

K. Provide vertical trim; angle/flat strips and closures of same material and gauge as walk-in exterior wall surface(s), where walk-in is adjacent to interior or exterior walls, jambs and/or columns. Crimp all angle trim strip edges down slightly, to hug adjacent surfaces. Attach trim strips with 1/8" aluminum pop rivets, using only minimum required number to give neat installation.

L. Provide filler panels, of same material and gauge as walk-in exterior wall surface, at exposed edges of walk-in top, as shown on the drawings, to finish ceiling.

ITEM NO. T2 - COMPRESSOR; +35 REFRIGERATOR
BY ALTERNATE

A. By alternate, furnish all labor, materials, and equipment for complete installation of walk-in refrigerator refrigeration system. Shall include time clock, expansion valve, solenoid valve, temperature control, sight glass, drier, head pressure control, crankcase heater, anti-sweat heater, cables, pilot light, evaporator, outside condensing unit, accessories and all other required parts and refrigeration specialties for complete first class installation. Refrigerant shall be in compliance with the Montreal Protocol for reduced CFC content; refrigerator

using R-404A. Install compressor, refrigerant piping and refrigerant as specified, hereinafter. See Refrigeration Requirements sub section of this specification section. Equivalent manufacturers must provide equipment of similar dimensional size, and comparable construction and same or higher BTU refrigeration capacities with similar utility requirements to the refrigeration system on which this specification is based. Use of equivalent manufacturers equipment shall not require major changes to the plan, the equipments location or to electrical service designated within the contract documents. Any minor changes required are the responsibility of the provider to coordinate with other trades and all costs associated with changes shall be covered by the provider. Listed Equivalent manufacturers are responsible for verifying they comply with these requirements before submitting a bid.

1. By alternate, provide pre-fitted remote refrigeration system for remote installation as located on drawings, including all standard parts, refrigeration specialties, factory sized refrigeration lines, air cooled condensing units, with weather-proof covers and low ambient kit/winter controls using head pressure control valves and other items necessary for a complete and properly operating system. Hang evaporators with double nutted nylon bolts. Provide (5) year compressor warranty.
2. By alternate, provide Refrigerator Item No. T1 with Kolpak Industries Model PR-154-M, 10775 BTU/Hr. pre-fitted R404A remote Semi-hermetic refrigeration system with 1.5 horsepower condensing unit and matched evaporator coil for refrigerator to operate at 35°F. Alternate manufacturers include, Penn, Norlake, Master-Bilt
3. Weather proof covers shall include hail screens.

B. Condensing unit shall be set on the roof top above the walk-in location, set on curbs provided by other trades.

C. Extend evaporator condensate drain as shown. Extend drain lines with copper tubing having minimum diameter of 5/8" radius per manufacturers recommendations. Run lines as shown with minimum slope of 1/4" per foot.

D. It is the intention of this specification for a complete

refrigeration system, including all refrigeration specialties and all other parts, devices and accessories required for a complete and properly functioning system, furnished and installed whether or not each item is specifically mentioned in the specifications.

ITEM NO. T3 - NOT USED

ITEM NO. T4 - SHELVING; EPOXY WIRE
BY ALTERNATE

A. By alternate, provide, assemble and set in place, the following stationary storage system shelving, as manufactured by AMCO Corporation or equivalent by Intermetro (Metro) Industries Corp., International Storage Systems (ISS) *M112. Shelving design and model numbers are based on AMCO, AMCO II wire shelving, Polygard finish with 12 year anti-rust guarantee , 72" high posts, each unit 4 shelves high, with all standard parts and accessories necessary for a complete installation. Provide "S" clips at perpendicular setting units to avoid interior corner posts. Install with shelves at 6" - 28" - 50" - 66" AFF. Units comprised of A2436PG shelves, 24"W. x 36"L.

ITEM NO. T5A - DUNNAGE RACK; DOUBLE TIER
BY ALTERNATE

A. By alternate, provide New-Age All Welded Shelving, Bar Style*M112, constructed with hi-tensil extruded 1-1/2" x 1-1/2" x .070 wall aluminum tube, all heli-arc welded, NSF adjustable feet, 1,500 lb. average weight capacity per shelf, each unit (2) shelves high. Provide the following;

1. One (1) model 1021, 20"W. x 36"L. x 48"H.

ITEM NO. T5B - DUNNAGE RACK; DOUBLE TIER
BY ALTERNATE

A. By alternate, provide New-Age All Welded Shelving, Bar Style*M112, constructed with hi-tensil extruded 1-1/2" x 1-1/2" x .070 wall aluminum tube, all heli-arc welded, NSF adjustable feet, 1,500 lb. average weight capacity per shelf, each unit (2) shelves high. Provide the following;

1. Two (2) model 1022, 20"W. x 48"L. x 48"H.

ITEM NO. T5C - DUNNAGE RACK; SINGLE TIER
BY ALTERNATE

A. By alternate, provide New-Age Dunage Racks*M112, constructed with hi-tensil extruded 1-1/2" x 1-3/4" x .070 wall aluminum tube, all heli-arc welded, feet capped, 2,000 to 4,000 lb. average weight capacity, all unit 8"H. Provide model 2015, 24" x 48".

ITEM NO. T6 - AIR SCREEN MERCHANDISER
BY ALTERNATE

A. By alternate, provide Hussmann model D5X-LRE Impact Excel multi-deck dairy / deli display with rear sliding doors for rear loading; overall 12'-3"W. X 45-1/2"D. X 81-7/8"H. Unit backs up to walk-in refrigerator; (3) panel rear sliding doors; panels slide together - to right or left allowing complete rear access to merchandising area in front of each door opening; base close off kit; (4) adjustable height and adjustable angle shelves; 54-3/4"H. front opening with 30-1/8" interior front to back merchandising space; internal evaporator coil with (6) internal air circulation fans.
Provide with the following;

1. Remote building roof mounted refrigeration system specified as Item T7
2. Standard fluorescent light package; with (1) light at top of hood in each 48" section and (1) light below each shelf
3. Interior case back finish to be black.
4. Left and right end panels.
5. Interior end panel finish to be black.
6. One (1), AL83 - Case to cooler top close off.
7. Two (2), AJ92 - Closeoff end case outside, one at each end.
8. Case color - shadow black
9. (12), FW06, 24 inch shelves - shelf-24x48 2 pos, provide shelves in black
10. AA00, refrigeration t-stat - t-stat refrig Honeywell
11. AA79, thermometer discharge air - 1" discharge
12. AA88, liquid solenoid valve - valve-liquid soleniod 3/8

ITEM NO. T7 - COMPRESSOR; +35 AIR SCREEN MERCHANDISER
BY ALTERNATE

A. By alternate, furnish all labor, materials, and equipment for complete installation of air screen merchandiser refrigeration system. Shall include expansion valve, solenoid valve, temperature control, sight glass, drier, head pressure control, crankcase heater, anti-sweat heater, cables, pilot lights, evaporator, outside condensing unit with cover, accessories and all other required parts and refrigeration specialties for complete first class installation. Refrigerants shall be in compliance with the Montreal Protocol for reduced CFC content; refrigerator using R-404A. Install compressor, refrigerant piping and refrigerant as specified, hereinafter. See Refrigeration Requirements sub section of this specification section.

1. By alternate, provide Hussmann pre-fitted remote refrigeration system for remote installation as located on drawings, including all standard parts, refrigeration specialties, factory sized refrigeration lines, air cooled condensing unit, with weather-proof cover and low ambient kit/winter controls using head pressure control valve and other items necessary for a complete and properly operating system. Provide (5) year compressor warranty.
2. By alternate, provide Hussmann HTSS-0301MSKC, 25900 BTU/Hr. pre-fitted remote semi-hermetic refrigeration system with 3 horsepower condensing unit and matched evaporator coil for merchandiser to operate at 35°F.
3. Weather proof cover shall include a hail screen.

B. Condensing units shall be set on the roof top above the walk-in location, set on curbs provided by other trades.

C. It is the intention of this specification for a complete refrigeration system, including all refrigeration specialties and all other parts, devices and accessories required for a complete and properly functioning system, furnished and installed whether or not each item is specifically mentioned in the specifications.

ITEM NO. T8 - REFRIGERATOR; 1 SECT PASS THRU GLASS DOOR
BY VENDOR

A. Design based on True Food Service Equipment Inc. model no. G4SM-23-PT*M112 glass door pass thru refrigerator, 23 c.f. capacity; overall all 27-1/2"W. X 32-3/4"D. X 78-5/8"H. Bottom mount compressor; Low-E double pane thermal glass in door, sides and back; N.S.F. approved acrylic aluminum interior sides and top, stainless steel interior floor; (4) adjustable vinyl coated wire shelves; CFC free polyurethane insulation; magnetic seal self closing doors; fluorescent interior light; exterior thermometer. CFC free 134a refrigerant. To have the following options;

1. Extended four year warranty on compressor.
2. (2) extra wire shelves.
3. Black Exterior
4. Black Interior
5. Provide with opaque black vinyl on glass at rear door and side glass panels.

ITEM NO. T9 - REFRIGERATOR; GLASS DOOR REAR LOAD
BY VENDOR

A. Design based on True Model GDM-49RL*M112; overall 54" wide x 32" deep x 78-1/4" high. Self closing positive seal swing doors on both sides; triple pane glass on front; solid non-glass doors on back; fluorescent interior lighting. Bottom mount compressor; 10 mil vinyl laminate exterior; N.S.F. approved aluminum interior sides and top, stainless steel coved floor; (6) vinyl coated wire shelves; polyurethane insulation. 9'-0" grounded cord and plug. To have the following options;

1. Optional black exterior finish.
2. Provide “Self Serve” lighted panel at merchandising location.
3. Black aluminum interior lining with black shelving.
4. Gravity Feed Organizer; provide TrueTrac 4 sloped organizer. Provide each side of merchandiser with; 5 tiers of 12oz. can & bottle organizers having (8) facings per tier each holding (8) cans or bottles (64 cans / bottles per tier). OR 5 tiers of 20oz. bottle organizers having (8) facings per tier each holding (7) bottles (56 bottles per tier). Each facing with; holder for 3/4" pricing strip or flavor label strips; (6) rib glide strip; rounded front retainer bar.
5. Padlocks.

ITEM NO. U1 - MILK COOLER
TWO (2) REQUIRED - ONE (1) BY ALTERNATE

A. Provide Mod-U-Serve model MCT-DM3*M112, Double Drop Front Milk Cooler with dual access; overall 64"L. X 30 1/2"D. X 42"H. (16) case capacity; S/S exterior, interior liner & doors; mobile modular; enclosed base; cylinder locks; corner bumpers; dial thermometer; valve drain ; 5" casters (2 locking), 1/2hp, UL, NSF .

1. Plastic laminate on ends, front, back and top (not doors). Color as selected by architect.

ITEM NO. U2 - CASHIERS STAND; LEFT HAND
TWO (2) REQUIRED - ONE (1) BY ALTERNATE

A. Provide MOD-U-SERV Model MCT-CRSG-MOD*M112 Mobile Serving Cash Register Stand, single station; overall 36"H x 27"W x 28.5"D. Frameless construction with 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires; brakes on all casters; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; plastic laminate front panel; all stainless steel to be type 304 with number 4 finish; 18 ga. S/S cash drawer w/ extension slides, cylinder lock - 3"D. S/S liner; 120V., 15A electrical receptacle pre-wired to cord and plug set. Provide the following options;

1. High School - 36" counter top.
2. Tray Slide, single serve extended length, 60" x 12", on staff right side, stationary with solid surface material top. Color as selected by the Architect.
3. Front panel to be plastic laminate. Color as selected by owner / architect.
4. End panel to be plastic laminate. Color as selected by owner / architect.
5. Rear panels to be plastic laminate finish. Color as selected by owner / architect.
6. Wire access hole in top.
7. 12" deep bottom shelf at back of kneespace. Shelf located a minimum of 12" from chair end of cashiers stand.

ITEM NO. U3 - CASHIERS STAND; RIGHT HAND
TWO (2) REQUIRED - ONE (1) BY ALTERNATE

A. Provide MOD-U-SERV Model MCT-CRSG-MODM112 Mobile Serving Cash Register Stand, single station; overall 36"H x 27"W x 28.5"D. Frameless construction with 16 gauge S/S formed end panels with top and bottom horizontal members of 16 gauge S/S; heavy duty 5" diameter plate casters with gray rubber tires; brakes on all casters; 14 gauge S/S top with 2" turndown on all sides and sound deadening applied between top and frame; plastic laminate front panel; all stainless steel to be type 304 with number 4 finish; 18 ga. S/S cash drawer w/ extension slides, cylinder lock - 3"D. S/S liner; 120V., 15A electrical receptacle pre-wired to cord and plug set. Provide the following options;

1. High School - 36" counter top.
2. Tray Slide, single serve, 42" x 12", on staff left side, stationary with solid surface material top. Color as selected by the Architect.
3. Front panel to be plastic laminate. Color as selected by owner / architect.
4. End panel to be plastic laminate. Color as selected by owner / architect.
5. Rear panels to be plastic laminate finish. Color as selected by owner / architect.
6. Wire access hole in top.
7. 12" deep bottom shelf at back of kneespace. Shelf located a minimum of 12" from chair end of cashiers stand.

ITEM NO. U4 - CONDIMENT STAND; MOBILE
ONE (1)REQUIRED - ONE (1) BY ALTERNATE

A. Provide, as detailed, overall 40"W. x 112"L. x 34"H. to tray slide and lower service top with enclosed base.

B. Construct top in accordance with standard specifications for Metal Tops.

1. Exposed edges of table with standard turn down with toe-in all sides. Provide table flat top having standard turn down with toe-in at all sides. Corners mitered as shown.
2. On the long sides of the units, provide (3) equally spaced 1/2"H. inverted "V" tray rub rails for the entire unit length.
3. Centered in the tables length and width, provide a 56"L. x

22"W. x 4"H. raised condiment dispensing platform. Platform constructed of 16 ga. S/S. Top punched for San Jamar Frontline condiment pumps and portion cup dispensers.

4. Support the top on an Open Frame Base as detailed. Support the tray slides / lower top on 14ga. S/S channels having vertical 3" outside leg x 8" horizontal leg x 1-1/2" vertical inside leg. Channels supported on standard Open Frame Base legs mounted towards the inside leg of the supporting channel. At 10" AFF. provide with full width x length 16 ga. S/S under shelf. Edges with 3" x 90° turn down aligning with 3" turn down of tray slide / low top support channel, as shown. Provide 1" x 4" x 1" x 14 ga. S/S channel under bracing between legs and at centerline of shelf length.

C. Provide with Plastic Laminate Panel enclosed base.

1. Panels extending from 6" AFF to bottom of tray slide. Panels attached with concealed screws at 8" O.C. max. thru the turn down edge of the under shelf and tray slide support channel.
2. Provide Panel Corner Trim at each panel to panel corner, 18ga. stainless steel angle edge trim - 1 ½" x 1 ½" wrapping the corner. All trim installed with concealed fasteners.
3. Doors; Provide, where shown, recessed flush face hinged door(s) per standards for Plastic Laminate Covered Panels with; Two (2) heavy-duty, semi-concealed, 5-knuckle hinges; One (1) 6lb. pull magnetic catch; 5/16"Dia. extruded aluminum wire projecting pulls, brushed chrome, 4"centers mounting; door locks - all locks keyed alike.

D. Provide all legs with swivel casters, all with brakes.

E. Punch the raised condiment dispensing top as shown & provide with Eight (8) San Jamar FrontLine Condiment Dispensers, model P4100BK (Black). 1.5 gallon drop-in container will hold Cryovac bag, gallon jar, #10 can or jar or direct pour; overall 12"H. x 7-1/2"W. x 9-1/2"D. Above counter sleek, low profile design pump; overall 9-3/4"H. x 7-1/2"W. x 9-1/2"D. Each dispensing system includes universal condiment dispenser with pump, tamper resistant lid, liner, Cryovac bag adapter & plug, dip tube.

F. Punch the lower top at each end, where shown, for (8) silver cylinders. Provide with Twenty Four (24) Alegacy model S500

stainless steel silver cylinders, 4"Dia. x 5-5/8"H.

G. Provide on each unit, at each end to the outside of the raised condiment dispensing top, Four (4) Carlisle model 38PD15 vertical condiment dispensers; 5"W. X 10"D. X 15 1/2"H. Stainless steel top loading units with clear plastic front.

H. Provide between the vertical condiment dispensers and silver cylinders, each with Four (4) San Jamar model H5005STBK Venue™ Napkin Dispenser, with stand, black pearl; overall 8"W. X 13"D. X 17 1/2"H. High impact plastic construction; transparent cover allows easy monitoring of napkin quantity; capacity for 600 fullfold napkins; overload protection allows smooth dispensing even when overloaded.

1. Provide with control style face type for limiting access to multiple napkins.

ITEM NO. V1 - SHELVING; MOBILE 4 SLOPED SHELF
BY ALTERNATE

A. By alternate, provide and assemble, Metro DC35EC*M112 mobile sloped wire merchandising/dispensing shelving; overall 18"W. X 36"D. X 60"H. Comprised of Super Erecta chrome plated shelves; (1) flat and (4) sloped shelves; each shelf with integral 4"H. front retainer front edge and (2) adjustable end retainers; (4) - 5 inch casters, front (2) with brakes. Two #54UP and Two #63UP posts.

ITEM NO. V2 - TABLE; ENCLOSED BASE WORK
BY ALTERNATE

A. By alternate, provide 72"L. x 30"D. x 36"H. enclosed base work table w/ doors. Construct top in accordance with standard specifications for Metal Tops.

4. At wall provide with back splash, standard 6"H. x 2"W. sloped top splash with ½" turn down and closed ends.

B. Construct enclosed base per standards for Enclosed Cabinet Bases.

Cabinet base enclosure constructed of 18 gauge stainless steel.

Ends shall terminate at operators side in 2" wide vertical mullion. Fully weld flush and polish all seams on face of base front mullions. Body shall have 18 gauge stainless steel bottom and intermediate shelf of stationary construction. Mount cabinet body on 6" Cabinet Legs bolted to 12 gauge stainless steel gussets, which in turn are welded to body. Spans between legs shall not exceed 6'-0".

Hinged Doors; Provide with 3/4"thick double pan hinged doors, where shown, constructed per standards for Hinged Doors. All surfaces stainless steel. 16 ga. exterior pans, 20ga. interior pans.

3. Each hinged door with a Hinged Door Lock.
4. Inverted channel shaped doors pulls (as detailed) with magnetic door catches.

ITEM NO. V3 - CABINET; MOIST HOT HOLDING
BY ALTERNATE

A. By alternate, provide Winston Products Company Inc. model HA 4522 PT-HR-5 pass thru CVAP holding cabinet; overall 27.6"W. x 36.4"D. x 72.9"H. Hold/Proof Cabinet, CVAP (controlled vapor) technology with independently controlled air and water heaters , mobile, pass-thru, electronic differential control, cap. (14) full size sheet pans or (28) steam table pans, low speed radial fan; fully insulated; s/s interior & exterior; door hinging field reversible; manual fill water pan; lift off dutch doors w/ magnetic catches; (2) locking and (2) non-locking casters; 8' cord set; 120V, 2290W. Provide with the following;

1. 9.6" Top Cover Extension to 84.5"H.
2. Door hinged right.

Cord exit rear.

ITEM NO. V4 - DISPLAY CASE; REFRIGERATED
BY ALTERNATE

A. By alternate, provide Hoshizaki model RH1-SSB-GD*M112 Tempguard reach-in refrigerator with glass door; overall 27.5"W x 33.6"D x 84.5"H. Stainless steel interior and exterior; ducted air distribution system; (3) heavy duty epoxy shelves standard - adjustable in 1" increments; Primary and backup cabinet door perimeter heaters; manual on/off switch. Cabinet walls are 2 3/8” thick, insulated with R-134A foamed in place

polyurethane ;interior incandescent light automatically activated ;die cast legs and stainless steel feet. Door with dbl. pane heated glass in silver finish aluminum frame; door hinges are all metal with tension spring closure; doors stay open at 105° and are self-closing at 75°; snap in magnetic door gaskets; door hinging is field reversible ; cylinder door locks are standard. High efficiency refrigeration system with large capacity condenser and evaporator; TempGuard's® EverCheck® controls monitor high and low temperatures, high pressure, high and low voltage, clean filter and cabinet temperature functions; controls located on operator side; refrigeration system mounted on insulated rotocast platform and is removable; evaporator coil is coated for extended life; solid state digital controls; removable, cleanable air filter; hot gas condensate evaporator; 115 volt units equipped with cord and plug; R-404A refrigerant with expansion valve control; Two year parts and labor warranty on entire unit; Five year parts warranty on compressor. Provide with the following options;

1. 4" casters; Two with brakes.
2. Door hinged right.
3. (3) additional standard wire shelves (total of 6 required).
4. Door padlock hasp.

ITEM NO. V5 - SINK; ELECT HAND
REQUIRED

A. ~~Provide Advance Tabco Model No. 7-PS-61*M112, overall 17-1/4"L. x 15-1/4"D. X 13"H. 304 stainless steel, with deep drawn 14" x 10" x 5" bowl, recessed no drip edge. Includes; galvanized steel mounting bracket, splash mounted electronic faucet, 1-1/2" flat top strainer. Provide with the following;~~

1. ~~Tailpiece for drain.~~
2. ~~Side mounting wall brackets for added strength 7-PS 36 .~~
3. ~~Delete electronic faucet and provide with single hole in back splash for T&S electronic faucet.~~

B. ~~Provide with T&S Brass & Bronze Works model EC-3101*M112, ChekPoint Sensor Faucet, wall mount electronic faucet with gooseneck spout. ADA compliant; chrome-plated brass; splash resistant circuit control module with 18" long armored cable to solenoid; infrared detection sensor range adjustment screw; LED~~

~~indicator light; filtered 24V. solenoid valve with serviceable strainer filter; 120VAC/24VAC plug in transformer; mechanical mixing valve w/ built-in checks and lockable mixing adjustment; (2) 3/8" x 20" long braided supply hoses.~~

~~C. Soap & towel dispenser & Waste receptacle (By Owner)~~

By Change Order;

In lieu of the sinks and accessories, as specified/shown, provide a change order amount to provide and install the following;

A. Provide Advance Tabco Model No. 7-PS-71*M112, overall 17-1/4"L. x 15-1/4"D. X 13"H. 304 stainless steel, with deep drawn 10" x 14" x 5" bowl, recessed no drip edge. Includes; heavy gauge galvanized mounting bracket, 1-1/2" stainless steel basket drain. Provide with the following;

1. K-121 Faucet, splash-mount, gooseneck.
2. Tailpiece for the drain.
3. 7-PS 36 -Side mounting wall brackets for added strength.

B. Provide with T&S model B-0504-02 Double Pedal Valve, wall mounted, inlets on 2 1/2" centers, 1" from wall to center of inlets, wall to pedal tips approx. 13 3/4", angle loose key stops, top mounted volume control straight loose key stop.

C. Soap & towel dispenser & Waste receptacle (By Owner)

ITEM NO. V6 - REFRIG; PASS THRU GLASS DOOR
BY ALTERNATE

A. By alternate, provide Hoshizaki model PTR1SSB-FG-FG*M112 Tempgaurd Glass Door Pass Thru Refrigerator; overall 27.5"W. X 35.9"D. X 84.5"H. Stainless steel interior and exterior; ducted air distribution system; (3) heavy duty epoxy shelves standard - adjustable in 1" increments; Primary and backup cabinet door perimeter heaters; manual on/off switch. Cabinet walls are 2 3/8" thick, insulated with R-134A foamed in place polyurethane ;interior incandescent light automatically activated ;die cast legs and stainless steel feet. Two (2) full height doors with dbl. pane heated glass in silver finish aluminum frame; door hinges are all metal with tension spring

closure; doors stay open at 90° and are self-closing at 85°; snap in magnetic door gaskets; door hinging is field reversible ; cylinder door locks are standard. High efficiency refrigeration system with large capacity condenser and evaporator; TempGuard's® EverCheck® controls monitor high and low temperatures, high pressure, high and low voltage, clean filter and cabinet temperature functions; controls located on operator side; refrigeration system mounted insulated rotocast platform and is removable; evaporator coil is coated for extended life; solid state digital controls; removable, cleanable air filter; hot gas condensate evaporator; 115 volt units equipped with cord and plug; R-404A refrigerant with expansion valve control. Provide with the following options;

1. 4" casters; Two with brakes.
2. (3) additional standard wire shelves (Total of 6 shelves req'd).
3. Both doors hinged right.
4. Provide on each side of the unit adjacent to the door handle, 3"L. x 2"H. x a 14 ga. S/S plate with ½" radiused corners secured to the cabinet side. Plate acting as a hasp and drilled for a padlock.

ITEM NO. V7 - DISPENSER; 3 HEAD HOT BEVERAGE
BY OWNER

A. Design based on Cecilware model GB3M-10-IT-LD overall 22"D x 11.5"W x 34"H, Feature Flavor Hot Cappuccino Dispenser, 3 flavor w/"IT"touch pad, portion ctrl or free flow disp., 8-1/2" cup clearance, power whip, 3.2 gal. water tank cap., (1) 10lb. & (2) 5lb. hoppers powder product cap. ea, 62 burst cap., lit. display, black texture, 1/4" water.

ITEM NO. V8 - MERCHANDISER HOT DBL SHELF
BY ALTERNATE

A. By alternate, provide Hatco Glo-Ray Designer Merchandising Warmer model GR2SDH-24D*M112, overall 30-1/8"W. X 27"D. X 26"H. Two (2) horizontal / non slopped, thermostatically controlled, heated display bases with blanket type element; pre-focused elevated warmer with tubular metal sheathed infrared heaters & shatter proof incandescent display lights above each heated base; full view tempered glass sides. Front

and back edge of bases and elevated shelves having designer color insert, color selected by the Architect. With cord and plug. Provide the following options;

1. Breath guards on each shelf on student side.

ITEM NO. V9 - CABINETRY; P.L. OPEN BASE
BY OTHER TRADES

ITEM NO. V10 - DISPENSER NACHO CHEESE
BY OWNER

ITEM NO. V11 - PASTRY CASE; SELF SERVE COUNTER TOP ACRYLIC
BY ALTERNATE

A. By alternate, Update International model APB-1424FD Pastry Display, 14" x 24" x 24", includes 4 trays (#AT-1320), clear acrylic.

ITEM NO. V12 - CASH REGISTER
BY OWNER

A. BY OWNER

ITEM NO. V13 - SHELVING; COUNTERTOP SLOPED MERCHANDISING
BY ALTERNATE

A. By alternate, provide and assemble, 18"D. x 48"W x 33"H. sloped wire merchandising/dispensing shelving comprised of the components from Metro;

1. (4) posts model 33P - Super Erecta® SiteSelect™ Posts, 34-1/2" H, adjustable leveling bolt,;posts are grooved at 1" increments and numbered at 2" increments; double grooved every 8"; chrome finish.
2. (2) model Q3TF1848E (3) sided frame, 18"D. x 48"L.; One (1) each mounted at the bottom of the and top of the unit.
3. (2) model 1848DNC Slanted Shelf, 18" W, 48" L, chrome-plated finish, for merchandiser/dispenser racks.

PART 3 - EXECUTION

3.1 Installation

A. The provider of food service equipment must examine roughed-in mechanical and electrical services, and installation of floors, walls, columns, and ceilings, and other conditions under which food service work is to be installed; verify dimensions of services and substrates before fabricating work. Notify coordinating trade of unsatisfactory locations and dimensions of other work and of unsatisfactory conditions for proper installation of food service equipment. Do not proceed with fabrication and installation until unsatisfactory dimensions and conditions have been corrected in manner satisfactory to installer.

B. Set each item of non-movable, non-mobile and non-portable equipment securely in place, leveled and adjusted to correct height. Adjust counter tops and other work surfaces to a level tolerance of 1/16" maximum offset, and maximum variation from level or indicated slope of 1/16" per foot. Dish tables shall slope to the dishmachine, disposal, or trough for positive drainage.

C. Install equipment with access and maintenance clearances that comply with manufacturer's written installation instructions and requirements of authorities having jurisdiction.

D. Install cabinets and similar equipment on [**concrete**] [**and**] [**masonry**] bases in a bed of sealant.

E. Install closure-trim strips and similar items requiring fasteners in a bed of sealant.

F. Install joint sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Produce airtight, watertight, vermin-proof, sanitary joints.

G. Punch List Inspection Requirements; Food Service Equipment is not ready for punch list inspection until the following have been completed for **ALL EQUIPMENT;**

1. All set in place per plan (mobile & stationary).
2. All equipment unpacked & assembled with all protective

packaging, papers and films removed.
3. All sealants & sound deadening applied.
4. All plumbing, mechanical & electrical connections completed.
5. All operational equipment has been turned on and tested for operation.
6. All cleaned of dirt/dust/debris and fabrication markings.
7. All packing / packaging and installation fittings removed from the food service areas.
8. All equipment completed per these specifications and food service drawings.
9. Requests for a punch list inspection prior to completion of these requirements will not be honored. Punch list inspections made by the Food Facility Consultant based on false representation of completion by the provider of food service equipment or coordinating trade will be billed to the food service equipment provider for time, travel, meals and related visit expenses.

3.2 Cleaning and Protecting

A. Remove all debris from equipment and site, accumulated by delivery and installation of all equipment in this Contract.

B. Restoration: After completion of installation, and completion of other major work in food service areas, remove protective coverings, if any, and clean food service equipment, internally and externally. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed metal surfaces and touch-up painted surfaces. Replace work which cannot be successfully restored.

C. Final Cleaning: Clean and sanitize food service equipment and leave in condition ready for use in food service. Cover food service equipment with 4-mil polyethylene film as protective cover.

3.3 Demonstration

A. Testing: Delay start-up of food service equipment until utilities services have been tested, balanced, and adjusted for pressure, voltage, and similar considerations; and until water and steam lines have been cleaned and treated for sanitation. Before testing, lubricate each equipment item in accordance with

manufacturer's recommendations. The food service equipment provider, with his own personnel or those of a service agency, shall turn on and test all functions of each item of operational equipment, **PRIOR TO THE SUBSTANTIAL COMPLETION PUNCH LIST AND OWNER DEMONSTRATION,** to assure that it is operating properly, and that controls and safety devices are functioning. Repair or replace equipment **PRIOR TO THE SUBSTANTIAL COMPLETION PUNCH LIST AND OWNER DEMONSTRATION,** which is found to be defective in its operation, including units which are below capacity or operating with excessive noise or vibration.

B. Instruct Owner's operating personnel in proper operation and maintenance procedures for each new item of operational food service equipment. **PRIOR TO THE SUBSTANTIAL COMPLETION PUNCH LIST AND OWNER DEMONSTRATION,** start and burn-off all equipment as necessary. Food service equipment provider shall demonstrate full operation and prepare a minimum of one food item (on cooking equipment) with each piece of operational equipment for demonstration and proper installation verification to the owner. Menu and food will be by the Owner. Refer to Division 01 Section.

END SECTION 11400
MHA Liberty HS 10/9/08